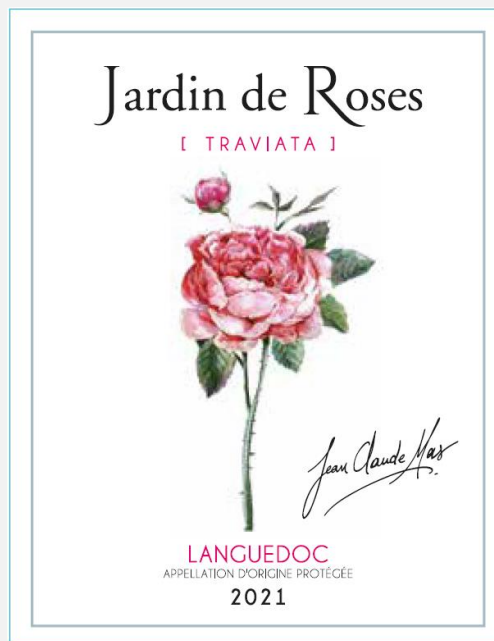


Jardin de Roses is a unique rosé boasting fresh aromas like those found in a rose garden. This unique bottle is conceived with the theme of nature. Endowed with 'abundant nature', its uniqueness and artistic signature perfectly embody Jean-Claude Mas' idea on how to marry wine with art. This vessel is a real technical challenge, which makes its whole originality and beauty unique in the world.



GRAPE VARIETY

45% Grenache, 35% Cinsault, 20% Syrah
Appellation : AOP - Languedoc



CHARACTERISTICS OF THE VINEYARD

Soil type: lay and limestone very pebbly
Age of the vineyard: 15 to 25 years old
Pruning: Guyot de Royat
Density of planting: 4400 plants/ha
Harvest: mechanical
Average yield: 35 hl/ha
Elevation: 80-150 m
Climate: Mediterranean



CHARACTERISTICS OF THE WINE

Alcohol: 12.5 %
Residual sugar: 2 g/l
Total acidity: 3.6 g/l
pH: 3.4



VINIFICATION

Each grape variety is vinified separately. Destemming, direct pressing (pneumatic). Fermentation for 3 weeks at 16 ° C (maximum) with selected yeasts. During the vinification, we regularly rack the wines to keep a maximum of fruit and concentration.

Ageing: on lees with regular steering for 40 days in cement vats.



TASTING NOTES

Colour: pale salmon.

Nose: fine and subtle with floral and fruity notes of white flowers, exotic fruits and citrus, blackcurrant, and pomegranate... and rose!

Palate: lively and greedy, fresh, and velvety, with good length. Aromas of white fruits, raspberry, cherry, and strawberry.

Food & Wine Pairing: best served at 8-10C as an aperitif, but especially good with red snapper fillets in olive oil, stuffed vegetables, grilled seafood, and cured salmon.