

PIERRE CHAVIN

ROSÉ WINE



GRAPE VARIETIES

Grenache Noir, Syrah

TERROIR

- **ORIGIN**
IGP Pays d'Oc.
- **SOIL**
Soils with clay-limestone.
- **CLIMATE**
Mediterranean.

WINE

- **TASTING NOTES**
Pierre Chavin Rosé offers an authentic taste of the Occitania region with its Mediterranean influence. This wine reveals aromas of lemon, citrus, tropical fruit and red berries combined with a touch of minerality. Made from organically cultivated grapes combines elegance and structure and offers an explosion of aromas on the palate.
- **WINE-MAKING & AGEING**
Night harvesting in order to have cold grapes. Direct press. Low temperature fermentation between 16° to 18° Celsius. Ageing on fine lies in stainless steel tanks.

ALC.

13% vol.

STORAGE TEMPERATURE

Constant, between 10 to 12° Celsius

SERVING TEMPERATURE

8 to 10° Celsius

STORAGE

2 years



DOMAINES
PIERRE CHAVIN
CRÉATEUR DE VINS