

# P&P EXTRA PÂLE

ROSÉ WINE



## GRAPE VARIETIES

70% Merlot, 30% Cabernet

## TERROIR

### • ORIGIN

*Vin de France.*

### • SOIL

*Hilly and clay-limestone terroir.*

### • CLIMATE

*Oceanic and Mediterranean.*

## WINE

### • TASTING NOTES

*With its clear and extra pale color, P&P «EXTRA PÂLE» has a fresh and fruity aromatic nose. Citrus, exotic fruits and pink grapefruit give a pleasant lemony taste. On the palate, the wellbalance between sweetness and acidity, give a lively wine with a nice persistence.*

### • 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.

11,5% vol.

### STORAGE TEMPERATURE

*Constant, between 10 to 12° Celsius*

### SERVING TEMPERATURE

*6° to 8° Celsius*

### STORAGE

*2 years*

### RESIDUAL SUGAR CONTENT

9 g/l



DOMAINES  
PIERRE CHAVIN