

Grapes

Grenache Noir
Cinsault
Syrah

Region/Appellation

IGP Pays d'Oc

Alcohol by volume

12.50%

Residual Sugar

0.3 g/l

pH

3.28

Total Acidity

4.53 g/l

Drinking Window

2024 - 2024

Tasting Guide



Tasting note printed

21/12/2024

Rosé 2022 6x75cl

Winemaker Notes

A floral nose with an amylic note. This wine has a frank attack, well balanced acidity, full body and is enhanced by white-fleshed fruit notes.

Vineyard

The Grenaches are located on clay-limestone slopes, while the Cinsaults and the Syrahs grow in predominantly sandy soils.

Winemaking

The grapes are harvested when fully ripe, and at night to ensure they retain their fruitiness and freshness. The pink/Rose juices are obtained by a direct pressing, followed by a cold static settling. The alcoholic fermentation is carried out at low temperature (16°C) and lasts between 2 and 3 weeks. The wine is constantly protected from oxygen to preserve its full aromatic potential.

Vintage

M. CHAPOUTIER had to “keep calm and carry on” throughout this season of drought and heat to constantly adapt the winegrowing work right up to the last minute; responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny.

Food match

Grilled and Roasted White Meats

Enjoy with tapas style dishes such as fried zucchini with garlic mayonnaise, crostini with fresh goat-cheese & herbs and green broad beans.

