

## Villatade "V" Rosé

**Appellation:** A.O.P. Minervois

Color: Rosé

*Vintage*: 2019

Grapes: Grenache (50%) / Syrah (50%)

Alcoholic deg.: 13%

Terroir: Clay and limestone



Gold medal 3 years in a row at G&G this superb rosé Minervois is particularly successful. Both fruity and delicious, tonic and juicy, crisp with freshness and fruit with good acidity, it will be perfect all year round for your aperitifs, tapas and BBQ.



## WINEMAKING

Sustainable agriculture

Mechanical harvest with destemming.

Direct pressing. Fermentation in thermoregulated stainless steel vats. Decanting.

Technical cork stopper Clay and limestone



## **TASTING**

APPEARANCE: Grenadine pink color, tiled reflections.

NOSE: Fine, fruity, with lovely scents of cherry, bergamot and garrigue spices.

PALATE: After a fresh attack, the mouth is warm and round with surprising notes of watermelon, red plum and strawberry. A contained vivacity, a nice minerality and a nice length on the palate.



## **SERVING**

SERVING TEMPERATURE: 8° to 10°

AGING: To drink now. Can be kept a couple of years.

WINE PAIRING: Aperitifs, citalian cold cuts, Tapas, White cuttlefish, Stuffed calamari,

Mediterranean cuisine, Oriental specialties, amazing with foie gras!

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