



Sakura

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| Appellation : | A.O.P. Minervois |
| Vintage : | 2020 |
| Color : | Rosé |
| Alcool / Vol. : | 13% |
| Grapes : | Grenache (50%) / Syrah (50%) |
| Soil : | Clay and limestone |



This rosé has been specially designed to pair with sushi and sashimi. At the same time dry, fruity and delicious, its invigorating freshness goes perfectly with raw fish. A contained liveliness with a nice juicy finish.



WINEMAKING

Sustainable agriculture

Mechanical harvest with destemming. Direct pressing. Fermentation at low temperature in thermoregulated stainless steel vats. Decanting.

Technical cork stopper



TASTING

APPEARANCE : Nice pink color, tiled reflections.

NOSE : Fruity, with lovely scents of grenadine, and red berries candy.

PALATE : A fresh attack, the mouth is round with surprising notes of wild strawberries. A contained liveliness, a nice minerality and a good length in the mouth.



SERVING

SERVING TEMPERATURE : 8° to 10°

AGING : To drink now. Aging potential 3 years.

WINE PAIRING : Aperitif, seafood, ideal to pair with sushi and sashimi