



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 and fruity, with lovely scents of cherry slightly tangy, 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!