

Elephant on a tightrope™

FRENCH WINES FOR TODAY



Grenache Rosé Vin de Pays D'Oc 2007

This estate-bottled Rosé is from a domain in the coastal Garrigues of the Languedoc which has been run by the same family since the end of the 19th century. Today, the fifth generation continues the tradition of producing authentic wines that reflect their terroir. A blend of Grenache and Syrah, the rosé is vinified by the « saigné » method, where a first juice is extracted from the skins before it begins to ferment.



Region :	Languedoc
Surface :	200 hectares
Soil :	Rocky, clay and limestone
Grape variety :	95% Grenache, 5% Syrah
Vintage :	2007
Degree :	Alc. 13 % by volume
Pruning :	
Winemaking process :	Traditional with temperature control
Aging :	Stainless steel
Volume :	80 000 bottles

Tasting

Color :	Pale colored rosé
Bouquet :	Fresh fruity aromas wild raspberries
Palate :	Fresh, fruity, harmonious and well-balanced

Food pairing : Serve as an aperitif, with salads, grilled fish or Mediterranean dishes.

Serve chilled, at a temperature of 10°C (50°F).



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