## Les Samelles artisans des vins du Sud de la France

## Les Jamelles

CLAIR de ROSE

Clair de Rose" is Les Jamelles' quintessence of a rosé: it is a subtle, well balanced wine: delicious and elegant, floral and fruity, fresh and smooth on the palate ...



Appellation

Pays d'Oc - Indication Géographique Protégée

Grape variety

Grenache and Cinsault

Soil

A blend of grape varieties, this wine comes from different terroirs: the Carcassonne region and the Bassin de Thau. The soils are clay-limestone in one area, and sand and silt in the other. This region's climate is hot, dry and very sunny. Yields are 65hl / ha.

Direct pressing. Clarification of the must by flotation in order to obtain a very clear juice, which is then vinified as a white wine, and fermented at low temperature (15°C). No malolactic fermentation.

Tasting notes

Vinification

With a pretty light pink hue, this wine is perfectly balanced, fresh, lively and smooth, with floral and fruity aromas of raspberry and grenadine.

Tood & wine

With its smooth, fresh character, this wine is best served well chilled (8°C). Enjoy it as an aperitif or paired with salads, grilled meats, pizzas and summer vegetables.

Ideal with Asian cuisine.

