



- Varietal : 100% Cinsault
- Alc : 12,5%
- Origin : IGP d'Oc (France)
- Content : 75cl
- Producer : Amiel
- Vintage : 2019

## TERROIR

Grapes come from the best plots selected by our oenologists. Soils are made of clay with subsoil of limestone.

## WINEMAKING

Pressing of the grapes with temperature control. Short skin maceration. The fermentation is done at a very low temperature to extract the maximum of aromas.

## TASTING NOTES

The pink robe is brilliance and limpid. The nose is strength and complex offering some charming floral and exotic fruits aromas. The mouth is delicate and fresh with intense aromas of fresh fruits.

## FOOD PAIRING

This wine could be served as an aperitif, pizza, BBQ, grilled fish or meat, composed salad, beef Carpaccio, Charcuterie, Asian cuisine...



- Service between 8 and 12°C
- Best in 2020