



rendez-vous sous le chêne...

rosé



LE
DOMAINE
DU GRAND
JACQUET



Appellation

AOC Ventoux

Organic wine

The vineyard is in biodynamic culture

2869, la venue de Carpentras 84380 Mazan | www.grandjacquet.fr



Grape Variety

Grenache (80%), Syrah (20%).



Terroir

Clay soils.



Vineyard

No synthetic weedkillers are used. Fertilizer-free for 35 years. Weeding until April, then sheep come to the plots in early spring, followed by 2-3 ploughings from May to late June.



Yield

45hl/ha



Vinification

Manual harvesting, direct pressing, light cold settling, with native yeasts, fermentation between 14 and 16 degrees in order to preserve fruity aromas, second fermentation to provide more roundness and stability. Addition of sulfites at the end of malolactic fermentation and at the bottling to protect the wine. Total SO₂: 36mg/litre.



Wine tasting

A gastronomic rose that changes from the ordinary! Round, ample on the attack and mid-palate, it will surprise you with its freshness in the finish on notes of wood fruit, strawberry and raspberry. Light copper color. Elegant nose, round and ample mouth balanced by a slight tangy touch on the finish, notes of small red fruits, strawberry, raspberry.



Food pairing suggestions

Strawberry/party salad highlighted with balsamic vinegar, salmon fillet with pink berries cooked in papillote, Tomme Du Berry Tomatoes And Olives, strawberry/red fruit tart.



Potential

To drink in the year. Can be enjoyed even better the following year.

