



AUJOURD'HUI 2019

IGP Côtes de Thau, Rosé

Climate : Mediterranean, windy exposure

Soil : Anglo calcareous, only organic amendment

Varietals : Syrah, Cinsault

Pruning : Cordon de Royat

Age of the parcels : 27 years and 45 years

Alcohol : 12,5 % vol

Growing : reasonable agriculture, respect of biodiversity, only organic treatments, without herbicide, sexual confusion

Harvest : Harvest by night for cool temperatures, avoiding oxydation and preserving aromas.

Vinification : slow fermentation at low temperature controlled in stainless steel tank.

Ageing : in stainless steel tank

Bottling : at the domain by a specialized company.

Tasting : Very pale in color, releasing fruity notes and a lively, fresh palate. Perfectly adapted to the first rays of sunshine, aperitif, barbecues... Only with good friends!



Route de Castelnaud de Guers
34510 FLORENSAC

