

La Bourbe

Rosé

2022



Appellation : Vin de France
Région : Arrière-Pays varois – Plateau triasique
Sol : Argilo-calcaire
Degré d'alcool : 11. %
Cépages : Grenache-Cinsault-Syrah-Viognier-Chardonnay-Sauvignon Blanc

VINIFICATION

This wine is made from the lees of our rosé and white grape must. The must is directly put into cold fermentation for a two week period, with three manual pump-overs every day. This wine has not been filtered.

CARACTERISTIQUES SENSORIELLES

This natural wine is a bold and unique cuvee with strong vegetal and mineral notes
Aging : 1 year
Temp. Service : 13°C-14°C

ACCORDS GOURMANDS

Bourbe can be enjoyed with a tomato mille-feuille and olive crumble or with grilled fish