



ESPRIT DE FANETTE

IGP Méditerranée Rosé

The "ESPRIT DE FANETTE" vineyard is exclusively implanted on terroirs around the Mediterranean basin which feature a variety of landscapes including mountains, plateaux and plains scattered with hills. The vineyard is enrooted in alternating reliefs, mountains, plateaux and plains with a few scattered hills. The soils were created under the influence of marine oscillations are quite diverse in nature (limestone, clay, conglomeratic or shale) but they are excellent for growing good quality vines.

We are acutely aware of our environment and the need to preserve the soils. As a result, our wines are produced according to organic agriculture and satisfy strict requirements. We favour the development of living species in the very heart of the vineyards in order to provide the nutriments that are essential to their growth.

- **Varietals:** 70% Syrah, 30% Grenache.
- **Nature of the soils:** clay-limestone.
- **Vinification and maturing:** the grapes are picked in the coolness of the night. Alcoholic fermentation is performed at controlled temperatures in stainless steel vats for between 10 and 15 days.
- **Alcohol:** 13.5% vol.
- **Certification:** organic wine (certification AB).
- **Residual sugar per litre:** < 3 grams / liter.
- **Tasting notes:** this pale pink rosé is pleasantly fresh. Predominance of floral notes of aromas of honeysuckle and red fruits. The mouthfeel yields very delicate fruity notes and is long-lasting on the palate.
- **Ideal serving temperature:** from 10°C to 12°C.