

CÔTES DU RHÔNE

Rosé



Red fruit and candy on the nose. A bright, vivid attack, a fruit packed palate and a lovely fresh finish.



This Côte du Rhône rosé is perfect with salads and grilled meats.

From the "Les Collines" terroir composed of sand and alluvial deposits at an altitude of 300 metres. Slow and progressive grape ripening.

Average age of vines: 10 years.

Average yield: 50 hl/ha.

Annual production 18,000 bottles (1,500 cartons).

Grenache 60 % - Mourvèdre 10 % - Syrah 15 %

Carignan 15 %

This rosé is obtained by direct pressing. Alcoholic fermentation takes place in thermo-regulated vats at low temperatures to extract the maximum fruit aromas and mineral notes.

Best appreciated within two years.

Serve at between 8 and 10° C.

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