DOMAINE ROYET

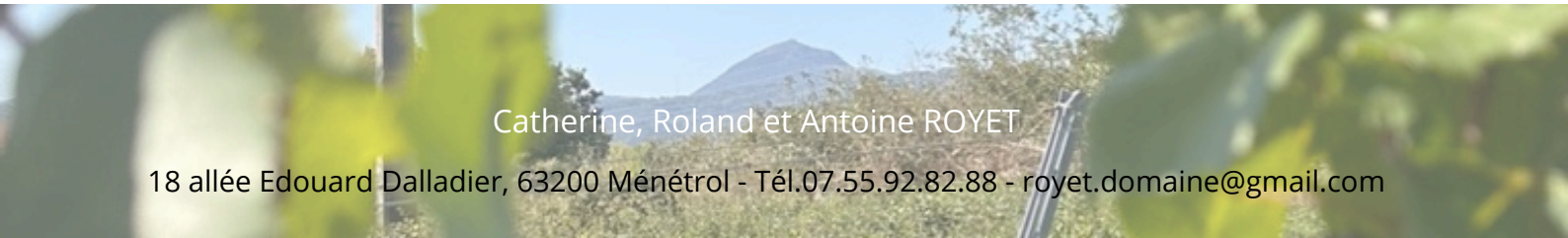
ROSE

THE WINE :
Appellation: Côtes d'Auvergne Blanc "Rosé" (as stated on the original sheet)
Colour: Rosé
Grape variety: Gamay

BY THE PLOT :
Village: Ménétrol
Plot: Bourrassol
Exposure: East–South
Year planted: 1992
Soil: Limestone

IN THE CELLAR :
Pressing, settling for 24 hours at 8°C, yeast inoculation and alcoholic fermentation in tank for 15 days, followed by six months' ageing on fine lees in a fibreglass tank.

TASTING NOTES :
Clear, pale grey-pink in colour, this summery rosé is perfect for relaxed meals with friends and family. Fruity on the nose and palate with a slight tang, its confectionery-like, English-sweets aromas lead to a lingering finish. Best served well chilled, this directly pressed rosé is ideal for barbecues.
Food pairings: Aperitifs, barbecue, salads, grilled foods
Serving temperature: 10°C
Ageing potential: 3 years



Catherine, Roland et Antoine ROYET
18 allée Edouard Dalladier, 63200 Ménétrol - Tél.07.55.92.82.88 - royet.domaine@gmail.com