

# LE SOLEILLER - rosé



## ORIGINS & TERROIRS

**Grenache, Marselan**

**Appellation:** Vin de France

**Label:** Organic wine - Certified by Ecocert

**Yield:** 70 hl/ha

Vines are located between Nîmes and Arles. The terroir is composed of clay soils with a high proportion of siliceous rolled pebbles. Close to the Camargue, the vineyard benefits from the influence of sea breezes, preserving grapes freshness during summer season.



## WINEMAKING & AGING

Night grape harvesting. Gentle pressing with an inert pneumatic press. Cold static clarification. Low temperature fermentation (15-16°C).

Aging on fine lees in stainless steel tanks.

Fining: Pea protein and bentonite.

Filtration: Tangential.



## TASTING NOTES

FRESH & FRUITY



Peach pink color with silver reflections



Candy, exotic fruits and citrus fruits notes



Lively, fresh, flavoured



## FOOD & WINE PAIRING

Linguine with telline shallot sauce.

The Vegan touch: Quinoa salad with strawberries.

Bottle 75cl: Bordeaux Type - Item code: 108 - Exists in bottle of 25cl & BIB of 3L

Case: 6 bottles

Pallet: Europe / 750 bottles / 5 ranks x 25 cases

EAN Bottle: 3380330001234 - EAN Case: 3380330003580



JACQUES FRELIN

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CONTAINS SULPHITES - SUITABLE FOR VEGANS