

DAME DE CLÈVE rosé



ORIGINS & TERROIRS

Grenache, Marselan
Appellation: Vin de France
Label: Organic wine - Certified by Ecocert
Average yield: 70 hl/ ha

The vines are located between Nîmes and Arles. The soil 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 which are preserving the freshness of the grapes during the summer season.



VINIFICATION & AGEING

Night harvest. Gentle pressing with inert pneumatic press. Static cold settling. Fermentation at low temperature (15-16°C). Maturing on fine lees in stainless steel tanks.
Fining: vegetable proteins of peas and bentonite.
Filtration : Tangential.



TASTING NOTES



8-10°C

LIVELY & AROMATIC



Peach pink with silvery reflections



Notes of sweets, exotic fruits, citrus



Lively, fresh, round



FOOD & WINE PAIRING

Tellines linguine with shallot sauce.
The vegan touch: Quinoa salad with strawberries.

Bottle 75cl: Bourgogne Type - Item code: 110
Case: 6 bottles
Black screw cap
Pallet: 630 bottles / 5 ranks x 21 boxes
EAN Bottle: 3380330002866
EAN Case: 3380330003658
Exists in 25cl.

CONTAINS SULPHITES



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