

# LOUIS ESCHENAUER

DEPUIS 1821



CÉPAGES  
BORDEAUX  
GRANDS VINS  
RÉSERVE  
CRÉMANTS



## Selection CÉPAGES

PAYS D'OC IGP

### CINSAULT

**GRAPE VARIETIES:** 70% Grenache and 30% Cinsault.

**VINIFICATION:** Once perfectly ripe, the grapes are picked, destemmed and crushed. After short maceration at low temperature, the fermentation and ageing are also carried out at a low temperature to conserve the strength of the aromas.

**SOIL:** Chalky, sandy, schist, gravels.

**TASTING NOTES:**

**COLOUR:** A very pale pink, it is clear and shiny.

**BOUQUET:** Very expressive aromas, reminiscent of red summer berries or strawberries but with spicy notes.

**TASTE:** Perfectly balanced on the palate, this wine matches finesse with freshness and strength.

**SERVING SUGGESTION:** Rosé can be enjoyed by itself or served with many dishes: cured meats, barbecues, braised ham, salads. Drink while young.

**SERVING TEMPERATURE:** 10 to 12°C.

**LAY DOWN FOR:** 1 to 2 years.

