



Le Versant

## “Limited Edition” Grenache Rosé IGP 2023

- **Vegan & Sustainably Farmed Wine**

**Grapes:** 100% Grenache

**Winemaking:** Light direct pressing Stabilization on the deposits for 5-7 days. Cold static clarification for 48 hours. Alcoholic fermentation in temperature controlled, stainless steel vats. Aged 3 months in stainless steel. Batonnage on the lees.

**Tasting Notes:** Pale pink color with salmon tints. Delicately perfumed nose combining sweet hints of red fruit (strawberry, raspberry) and more floral aromas of rose and orange flower. Sweet and silky palate, wonderfully balanced, enlivened by hints of citrus zest. Lovely long-lasting aromas with hints of fresh mint.

**Food Pairings:** Pair this Rosé with aperitifs, tapas, cold soups, or grilled white meat with spices.

**International Wine Report:** *“This Rose displays pretty aromas of strawberries and white peaches along with tangerine zest and wet stones. On the palate this is clean and precise, with a lovely core of bright acidity keeping it fresh and inviting through the finish.”*

