



Villatade "V" Rosé

Appellation :	A.O.P. Minervois
Vintage :	2023
Color :	Rosé
Alcool / Vol. :	13%
Grapes :	Grenache (50%) / Syrah (50%)
Soil :	Clay and limestone



Gold medal 6 years in a row at G&G this superb rosé Minervois is particularly successful. Both fruity and delicious, tonic and juicy, crisp with freshness and fruit with good acidity, it will be perfect all year round for your aperitifs, tapas and BBQ.



WINEMAKING

Sustainable agriculture

Mechanical harvest with destemming. Direct pressing. Fermentation at low temperature in thermoregulated stainless steel vats. Decanting.

Technical cork stopper



TASTING

APPEARANCE : Pretty soft pink color on a rose petal tone, bright reflections

NOSE : Fine, fruity, with lovely scents of cherry, bergamot and garrigue spices.

PALATE : After a fresh attack, the mouth is warm and round with surprising notes of watermelon, red plum and strawberry. A contained vivacity, a nice minerality and a nice length on the palate.



SERVING

SERVING TEMPERATURE : 8° to 10°

AGING : To drink now. Aging potential 3 years.

WINE PAIRING : Aperitifs, italian cold cuts, Tapas, White cuttlefish, Stuffed calamari, Mediterranean cuisine, Oriental specialties, amazing with sushi and sashimi!

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