



Sakura

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

This rosé has been specially designed to pair with sushi and sashimi. At the same time dry, fruity and delicious, its elegance and its invigorating freshness will pair perfectly with raw fish as well as grilled fish. A contained liveliness with a nice juicy finish.



WINEMAKING

Sustainable agriculture

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

Technical cork stopper



TASTING

APPEARANCE : Beautiful pale pink color with bright reflections

NOSE : Fruity, with lovely scents of grenadine, and red berries candy.

PALATE : A fresh attack, the mouth is round with surprising notes of wild strawberries. A contained liveliness, a nice minerality and a good length in the mouth.



SERVING

SERVING TEMPERATURE : 8° to 10°

AGING : To drink now. Aging potential 3 years.

WINE PAIRING : Aperitif, seafood, ideal to pair with sushi and sashimi

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