

Baron d'Arignac- Rosé

Vin de Pays d'Oc

Grape variety(ies): This wine is made with a number of varieties (Grenache, Syrah, Cinsault, Carignan, etc.), which makes it complex.

Origin: The vineyards of Vin de Pays d'Oc are located in southern France, mainly in Languedoc-Roussillon. They extend from the south of Côtes du Rhône up to Carcassonne.

Soil: Highly varied : there are clay-chalky, sandy, schistous and gravelly soils.

Vinification: The grapes are harvested when just ripe and gently pressed. The juice is fermented with yeast at a low temperature (59 - 65° F). The wine is then racked, filtered and bottled.

Tasting notes:

- **Color:** Very light rosé, clear and brilliant.
- **Nose:** Scents of red fruit, with spicy and floral notes.
- **Palate:** Very round, rich and pleasing wine, supple, without any bitterness.

Recommendations: This rosé may be served by itself or with a large number of dishes, particularly cold meats, braised ham, salad.

Serving condition in ° F: 50 - 54

Cellar potential: 1 - 2 years

Alcohol content: 12.5

Bottle capacity: 750 ML

Bottles/case: 12

