

VIN DE FRANCE



HOMMAGE DE LA GRAVE ROSÉ



Imagined by Robert Bassereau, created by Philippe, it is proof that Rosé can be a great gastronomic wine full of resources.

Grapes : Cabernet Sauvignon 100%

Terroir: Limestone & clay, gravels & clay Soils. Vines on slopes.

Viticulture: Certifié HVE3. In Conversion in organic Agriculture.

Vinification: Directly press. Alcoholic fermentation in barrels on the lies.

Ageing: 6 months in oak barrels with « batonnage ».

Annual production: 6000 bottles

Keeping : 5 years

Tasting notes: Beautiful pale salmon color that is discovered in the glass. On the nose, notes of fruits and subtle spices allied to well melted woody flavours. Dry wine, no residual sugar. The attack is light. The fine and fleshy wine is ideal to drink with food without any heaviness or bitterness. Very long finish and a nice roundness surprising, it reveals great finesse on the palate.

Pairings : Rosé wine for gastronomy. Tuna or duck tartare, Grilled Gambas, Spanish-style squid, rabbit with prunes, quail with grapes. On exotic spicy cuisine or sweet and sour flavors.

ServiceTemperature : 8°C - 10°C

The history of the domain begins at the XVI^e century. Since 1910, each generation of the family has always worked to improve the quality of its wines and make them today a reference in our wine area and a great value for our customers. All of our wines have an history... They are popular, authentic and modern wines.

Our work is based on agricultural practices which respect Nature in order to maintain a nurturing and protective environment.

We are engaged in the conversion of our vineyard in Organic Agriculture. This thoughtful decision prolongs our HVE3 certification and is definitely the way forward for our terroir.

"Producing better and respecting natural balances is our pride. » Lou, Philippe & Valérie Bassereau