SIMONNET - FEBURE

100 Series Le Rosé



- APPELLATION
 Vin de France
- GRAPE VARIETY Cinsault.
- ➡ VINIFICATION

 Stainless steel tanks, between 15 and 17°C.
- * AGEING 6 months.

- ** AGEING 2 years.
- SERVING TEMPERATURE 10-12°C.

SITUATION

Harvested at full maturity under the sun of Provence, birthplace of Cinsault.

Tasting and food pairings

100 Series Le Rosé is a fresh and fruity wine, with delicious aromas of peach and red fruit (raspberry, red currant and cherry). Supple and refreshing, it is the perfect match for your summer meals: appetizer, salads of all kinds, meat and shellfish.