



COTEAUX DU GIENNOIS

Finess, Freshness, Pleasure



TERROIR

Flint.

GRAPE VARIETALS

Pinot Noir.

WINEMAKING

Delicate pressing of the grapes then the juice is settled. The alcoholic fermentation starts naturally under temperature control. The wine is aged on lees for at least 6 months.

FOODPAIRING

With a handful of prawns, a salad or simply with Sunday brunch.

TASTING

8-10°, is consumed on his youth, up to 3 years.

« Our Giennois rosé shows aromas of red fruits, fruit drop, and some spicy notes. On the palate the wine shows both the suppleness and refreshing acidity of the Pinot Noir.