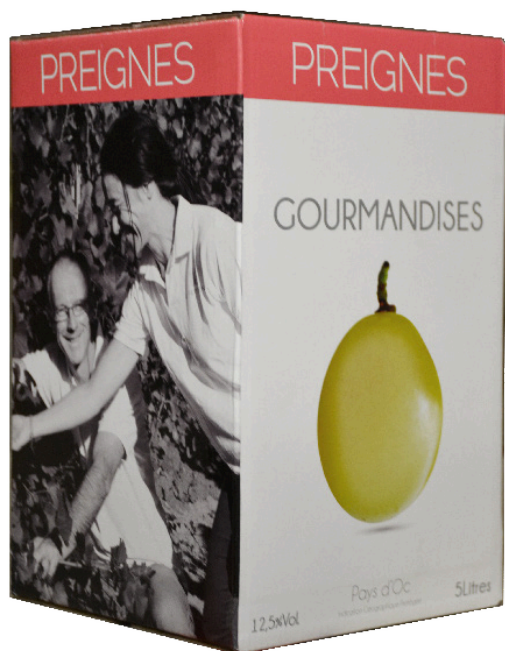




# BIB PREIGNES LES GOURMANDISES ROSÉ

IGP Pays d'OC – Indication Géographique protégée

*Our comment:* « **Colour:** Deep garnet with purple to orange nuances  
**Flavour:** Great complexity. Fruity (blackcurrant, cherry)  
**Taste:** Round. Generous. Aromatic palette to be explored. »



<b>Degree</b>	12,5%
<b>Grape</b>	60% Grenache / 25% Syrah / 15% Cinsault
<b>Soil</b>	Clay-gravel
<b>Culture</b>	Vines are ploughed. We do not use weedkiller Pruning is short to regulate the vine's growth and its grapes yields. The vines shoots are tied up along vines to be given the favourable angle to ripen the grapes.
<b>Harvest</b>	The grapes are picked up by machines at the best maturity. Picked up early in the dry morning (3.00 to 8.00 am) to avoid that warmness oxidises grapes.
<b>Yield</b>	68 hl/ha
<b>Vinification</b>	The whole grapes are placed in vats. The process of fermentation starts naturally. It starts with the juice that runs from burst grapes and also takes place into each grape. The skin and juice contact lasts no more than 8 hours, then we separate the juice. It allows a nice extraction of fruit flavours and colour.
<b>Pressing</b>	Pneumatic
<b>Service temperature</b>	Chilled. 8-10°C
<b>At table</b>	Fruit forward style showing best with a buffet or with grilled fish.



## RESPECT FOR NATURE

Since 2006 we have been Qualenvi certified and have continued our efforts to achieve HVE certification today. It is based on indicators and a requirement for results focused on respect for the environment.

