

FILOU ET LOUSTIC ROSÉ

VDF - VIN DE FRANCE

12,5 % vol.



60 % Grenache
40 % Cinsault



Volcanic



Yeasting with neutral yeast
Fermentation between 15 and 20°C
Pneumatic pressing with press-juice separation.



The rosé grabs your attention! You know you're in for an adventure when you see its blush colour... It's intense on the nose with notes of squashed strawberries and fresh fruit that bring spring to mind, when nature and its aromas blossom. It's fresh and succulent on the palate with a fabulously bubbly finish.



For nibbles with friends or a summer dish = a simple marbled rib steak grilled over vine shoots or sea bass on a bed of fennel...



Qualenvi certified since 2006, we are now labeled **High Environmental Value (HVE)** operation. This label is based on indicators and a requirement for results of **“green practices”** which relate to the entire operation. Beyond the environmental commitment, we have entered the **«big leagues»** of the **Quality** approach by obtaining **ISO 22000 certification**. This **international standard** demonstrates the company's ability to control the Food Safety.