

MAISON SABADIE ROSÉ

VDF - VIN DE FRANCE

12 % vol.



65% Cinsault
35% Grenache



Volcanic



This rosé has been made by skin maceration (the juice macerates on the skin before pressing). It increases the aromatic potential and of the grape and its structure. Fermentation is conducted through temperature control process. Low temperature fermentation enhances the fruit flavour of the wine
Pneumatic pressing



Light pink tints. Fruit-driven nose (raspberry, ripe cherry, wild strawberry). Enjoyable long-lasting fruit.



Aperitifs. Mixed salads. Serve it throughout the evening !



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.