

## HAUTS DE MÉDIAN ROSÉ

PGI - PAYS D'OC

12,5 % vol.



65% Cinsault  
45% Grenache



Clay-gravelly



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.

Pneumatic pressing



Clean and intense reddish colour, mature cherries aromas of medium-high intensity, persistent flavour and noticeable balance in the mouth..



White meats, poultry. Or on its own.



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.