



## *Ceriser 2017*

Vin de France

75cl - 13% vol

**Soil:** Clay-limestone

**Grape varieties:** 45% Cabernet Franc, 45% Cabernet Sauvignon, 10% Colombard

**Vine age:** 30 years

**Total SO2:** <20 g/L

**Viticulture:** Organic farming, soil cultivation, shoot thinning, hand harvesting.

**Winemaking:** Pressing after light maceration, barrel fermentation, indigenous yeasts, aged for 18 months in 225 L oak barrels.

**Colour:** Brick-toned rosé

**Nose:** Tertiary bouquet with notes of hibiscus, rose, and hints of vanilla.

**Palate:** A surprising, wine-like rosé with a broad, generous mouthfeel and great freshness on the finish. Stylistically close to a rosé from Tavel or Bandol.

**Food pairing:** Ceriser 2017 is ideal for a dinner aperitif and pairs well with cured meats and aged cheeses. It also matches beautifully with exotic cuisines such as Japanese or Indian food.

**Aging potential:** 10 years

**Serving temperature:** 10°C

