

LA SOURCE
Château de MUS
AOP Languedoc – Rosé wine

TECHNICAL FEATURES

The grape juice is directly selected after picking thanks to a double bottom inside the bins right after picking and directly poured into vats. The juice is poured into the tanks protected with carbonic gas and stabilised at 8 ° during 24 hours to get the pulp precipitated and clarified. Racking. Blend of Grenache and Syrah.

Fermentation with addition of especially selected yeasts for their aromatic qualities, during 40 days, in stainless steel vats, at a low temperature.

5-month long vinification, into closed vats, on fine lees, then racking again, fining and bottling.

Alcohol content 13,5%

TASTING NOTES

Nice pale colour, with skin peach shades.

Pleasant and elegant nose with red fruits (strawberry) and peach notes.

On the palate, refreshing and acidulous, gourmet and well-balanced.

SERVING ADVICE & FOOD PAIRING

Always keep your bottles laying down, in a dark and fresh place (10° à 15°C). Open your bottles 1 to 2 hours before serving.

Cellaring : Ready to drink today and will come out the next months.

Perfect served with meat ou fish carpaccio, savory tarts. Best served fresh, at 10° et 12°C.

