



Le spécialiste du vin bio



## IGP d'Oc Caladoc Rosé BIB 3L



Certified organic wine, FR-BIO-01.



### The vineyard:

Size: 40 hectares

Grape variety: 100% Caladoc

### The soil:

The soil is made up of orange/yellow oval pebbles in a sandy mix, which reflects the sun's fiery rays and concentrates our grapes' aromas to give our wines all their qualities.

### Wine making:

Our concrete vats, with epoxy coating, are in an old stone cellar, which has a very low temperature variation between winter and summer, thereby giving our wines an optimal storage environment. The grapes are harvested at night to gather the coolest grapes possible and thus lessen the shock caused by an overly brutal drop in temperature.

### Tasting notes:

Appearance: Soft pink, very pale and very beautiful.

Bouquet: Beautiful fruit. Little red berries with hints of liquorice.

Taste: This wine is intense, light and well-balanced.

### Serving temperature and food pairings:

Serve between 8°C and 10°C max.

Serving suggestions: grilled dishes, pizzas, paella.

### When to drink:

After opening, this wine will retain all its taste qualities for 6 weeks.

