

MAGALI

ROSÉ

AOP CÔTES DE PROVENCE

GRAPE VARIETIES

Cabernet, Syrah, Cinsault, Grenache

VINIFICATION

Destemmed and cooled, the harvest is immediately pneumatically presses at low pressure.

Fermentation and racking controlled at 17°C in thermo-regulated stainless steel vats for 15-20 days.

Matured and filtered it is bottled in february.

TASTING NOTES

A pale salmon pink robe with a flaterring bouquet of citrus and red fruits. Smooth and fresh, evoking the juiciness of apricots and grapefruit on the palate.

FOOD PAIRING

Serve with mediterranean style and spicy dishes.

Keeping : 1 to 2 years

Serve between 8 and 10°C.



FIGUIÈRE
FAMILLE COMBARD