

# BELLE ÉPINE

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## IGP PAYS D'OC

THE SUCCESS OF THIS CUVÉE IS BASED ON THE JUDICIOUS BLENDING OF GRAPE VARIETIES HARVESTED AT PERFECT MATURITY. THIS ROSÉ WITH A FLORAL NOSE IS FRUITY ON THE PALATE, WITH A HINT OF LIVELINESS ON THE FINISH.



### CHARACTERISTICS

**GRAPE VARIETIES :** 80 % GRENACHE & 20 % SYRAH

**VINIFICATION :** TRADITIONAL AGING IN STAINLESS STEEL

**ALCOHOL :** 12.5 %



### TASTING NOTES

**COLOUR :** PALE PINK

**NOSE:** EXPRESSIVE, FLORAL & TANGY

**PALATE :** A FRESH AND FRUITY ATTACK



### FOOD AND WINE PAIRING

TO SERVE BETWEEN 8° & 10° ;

PAIR IT WITH A CAESAR SALAD OR BEAUTIFUL GRILLED CHICKEN SKEWERS ON THE BARBECUE

TO CONSUME NOW