

CUVEE PREMIERE



COTES DE DURAS ROSE

Blends

Merlot, Cabernet Franc, Cabernet Sauvignon

Vinification and aging

Traditional

Agreements

Best served at 10° Food Pairing: white meat, summer salads.

Tasting

The wine has a pale bright pink color. The nose is fruity, orientated towards red fruits (raspberries, blackcurrant) and supported by notes discreetly amylic. The mouth is tender, round and crunchy where floral nuances are revealed.

