



# La Nymphe

## TAVEL ROSÉ



**Grape Composition :**

70% Grenache, 20% Syrah, 10% Cinsault

**Vinification :**

Stainless steel tanks

**Destemmed or not :**

100% destemmed

**Fermentation :**

10 days Fermentation

**Yeast :**

Natural

**Aging :**

9 months in stainless steel

**Soil Composition :**

limestone and sand

**Exposition :**

North facing

**Vine Age :**

25 years old

**Density :**

4000 vines per HA

**Harvest type :**

Hand picked

**Method :**

Direct press after a cold soak on skins for 12 - 18hours to extract color

**Malolactic - yes/no :**

No

**Residual sugar :**

Less than 2 grams per litre

**Alcohol percentage :**

13%

**Tasting notes :**

This is a round, textured rose, a gorgeous, vibrant, dark, pink color. Loads of fruit on the nose and palate - strawberry, cherries, watermelon, peach, and nectarine. Nice dry, refreshing finish. This wine is not only pretty, but tastes delightful. You may have trouble sharing it !

**Food pairing :**

Incredibly versatile. Pasta, aperitif, freshly cut melon, goats cheese. This wine loves a barbecue. Meat and salads !

**Cellaring :**

Drink it now, at a nice, fresh temperature, around 13°C (55°F). Grab a glass, it is too good to wait !