



# Le Rêveur

(The Dreamer) Rosé

CÔTES DU RHÔNE



**Grape Composition :**

50% grenache, 50% Cinsault

**Vinification :**

Stainless steel tanks

**Destemmed or not :**

100% destemmed

**Fermentation :**

10 to 12 days fermentation

**Yeast :**

Natural

**Aging :**

6 months in stainless steel

**Soil Composition :**

light clay and sandy soil, vines are situated on terraces

**Exposition :**

North facing

**Vine Age :**

30 years old

**Density :**

4000 vines per HA

**Harvest type :**

Machine harvested

**Method :**

Direct press

**Malolactic – yes/no :**

No

**Residual sugar :**

Less than 2 grams per litre

**Alcohol percentage :**

13%

**Tasting notes :**

Strawberry, watermelon, citrus aromas and floral notes, nice acidity and minerality in the mouth, a fresh and crispy finish

**Food pairing :**

Everything goes well with this wine ! Fish, chicken, grilled meats, pizza, even a mouth watering burger. It is the perfect aperitif or food wine

**Cellaring :**

Drink it now, really cold. It is too good to wait !

[www.guillaumegonnet.com](http://www.guillaumegonnet.com)