



New
2023

EQUINOXE

IGP PAYS D'OC



Grape varieties: 60% Cinsault, 40% Grenache

Vintage: 2025

Yield: 50 hl/ha

Soils: Clay-limestone

Alcohol: 12.5%

Ageing potential: Drink now, within the year.

Winemaking and ageing:

Mechanical night harvest to preserve the quality potential of the grapes. Chilling of the harvest after gentle destemming and crushing. Gentle pressing and juice selection. Limited sulphite additions. Controlled fermentation temperatures. Grapes from the different plots are vinified separately, to preserve the character of each vineyard and allow distinctive blends. Aged on fine lees.

Appearance: Very pale pink with peach-skin nuances.

Nose: Bright, on grapefruit and wild strawberry.

Palate: Delicate, airy and thirst-quenching.

Serving: Ideal as an aperitif, or as a poolside rosé.

Also in magnum

