



Ticket Rosé IGP PAYS D'OC

Vineyard

Planting density: 5,000 vines per hectare

Training: high trellising, Guyot and Royat pruning

Terroir: clay-limestone hillsides, clay-silt soils

Winemaking

60% CINSAULT - 40% SYRAH

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.

Tasting

Pale pink with violet highlights.

The first nose develops fruity flavours of banana and strawberry. Swirling brings out notes of redcurrant and citrus. The attack is lively and fruit-led, followed by an ample but balanced mid-palate. Retro-nasal aromas offer a bouquet of exotic fruit, lychee and mango. The finish is persistent and gently sweet.

Ageing potential

A seasonal wine above all, to be drunk within the year.

Food pairing

Much enjoyed as an aperitif, this cuvée is an ideal match for summer aperitifs, crudités and grilled dishes.

