

DOMAINE DE

FONT-SANE

GIGONDAS

— Propriété familiale depuis 1860 —

Emotion d'un Soir AOP VENTOUX Rosé



NUMBER OF HECTARES:

2 hectares

GRAPE VARIETIES:

Grenache 65% ; Syrah 35%

SOILS:

Sandy soil

YIELD:

30 hL/ha

WINE-MAKING AND MATURING:

The grapes are sorted and picked up early in the morning, with sorting and then the bled Rosé is made after some hours of maceration with temperature control throughout the winemaking process

TASTING NOTES:

Beautiful redberry color with bright and sustained tints; the nose is rich with intense notes of fresh redfruit, gooseberry, raspberry with hints of tropical fruit and citrus; the mouth is well-balanced and rounded with a good acidity and a nice long finish

WINE AND FOOD MATCHING:

Aperitif, mixed salads, summer barbecues

SERVICE TEMPERATURE:

Between 10 and 12°C / 50-54°F