

# Domaine De La Ferme Blanche

## Cassis - Rose 2018



<b>Region :</b>	Provence-Corse
<b>Appellation :</b>	Cassis
<b>Color :</b>	Rose
<b>Vintage :</b>	2018
<b>Grapes :</b>	Carignan (4%) / Cinsault (43%) / Grenache (43%) / Mourvèdre (10%)
<b>Alcoholic degree :</b>	12.5 %
<b>Bottle size :</b>	75 cl



### WINEMAKING

Organic viticulture.

Traditional hand picking.

Use of sorting tables, Total destemming, Temperature-controlled fermentation in stainless steel vats, Pressing, Pressurage direct.

Ageing in temperature-controlled stainless steel vats, Blending, Fining.



### TASTING

**APPEARANCE :** Coral colour, pale, salmon coloured highlights.

**NOSE :** Fresh, fruity, wild rose aromas, generous fresh fruit aromas, slight raspberry aromas, slight stone fruit aromas.

**PALATE :** Feminine, generous, silky, slight wild rose overtones, slight raspberry hints, generous stone fruit hints, elegant tannin, full-bodied tannin, round tannin, round, structured body, good intensity, good length.



### SERVING

**SERVING TEMPERATURE :** Between 8° and 10°

**AGING :** Ageing from 2018 to 2019



**FOOD MATCHES :** For the aperitif, White meats, Poultry, Asian dishes, Mediterranean cuisine

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