

Domaine De La Ferme Blanche

Cassis Rose 2021



Region :	Provence-Corse
Name :	Cassis
Color :	Rose
Vintage :	2021
Grape varieties :	Carignan (4%) / Cinsault (43%) / Grenache (43%) / Mourvèdre (10%)
Alcohol :	12.5 %
Capacity :	75 cl
Allergens :	No allergens identified



ELABORATION

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

EYE : Coral colour, pale, salmon coloured highlights.

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

MOUTH : 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.



SERVICE

OPERATING TEMPERATURE : Between 8° and 10°.

GUARD : To be consumed between 2022 and 2024



FOOD AND WINE PAIRING : For the aperitif, White meats, Poultry, Asian dishes, Mediterranean cuisine

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