

RendezVous 2019

Appellation: IGP Méditerranée

Label: Organic

Colour: Rosé

Vintage: 2019

Grape variety: 50% Cinsault, 50% Syrah.

Ageing potential: 2 years

Alcohol content: 11,5%

Production: 36 hl - 4800 bottles

pH: 3.4

Residual sugar: Less than 1g/l

RendezVous 2019 is our Mediterranean IGP Rosé.

It is made from young vines planted in 2015, on the land surrounding the pond.

It is a very fresh wine, ideal for your summer evenings!

Terroir: Located on the clay and limestone plain next to the estate's pond, this terroir has plenty of sunshine, natural soil humidity and an ideal summer temperature for the creation of light, fruity and naturally well-balanced wines.

In the vineyard: All our vines have been worked without weedkillers or pesticides since 2013 and our vineyard is certified organic since the 2019 harvest. This cuvée comes from young vines planted in 2015. They are grown at a density of 5,000 vines/hectare, pruned in simple Guyot, with high trellising. The harvest is carried out manually, in crates.

Vinification: In the cellar, the harvest is pressed after a short skin maceration in a pneumatic press. This maceration gives the juice a beautiful pale pink colour. These juices are then put into stainless steel vats for a 3-day maceration of the bourbes, where fermentation will be carried out by the indigenous yeasts that are present on the grapes. The wine is aged on lees and beaten for a few months to allow it to mature gently. This wine has not undergone malolactic fermentation.

Tasting notes: On the first nose, this cuvée is fruity and sweet, with notes of citrus fruits and fresh red berries. Then light notes of sweet spices appear. You will also find these flavors on the palate.

Food & wine pairing: This wine will perfectly match your spring and summer dishes, for example grilled meats and Mediterranean cuisine, as it will bring a delicacy and freshness to your dishes.

Serving tip: Take the bottle out of the fridge when serving.

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V A C O U E Y R A S

