Cellier des Princes

Producteurs de Châteauneuf-du-Pape depuis 1925

Art & Trendy

IGP MÉDITERRANÉE - ROSÉ DU SOIR 3L

Inspired by evenings in the Vaucluse when the sky turns shades of pink as the Mistral approaches, Rosé du Soir evokes the landscapes of the Dentelles de Montmirail and Mont Ventoux. A cuvée inspired by those simple, convivial moments at the end of the day, with one signature:"A moment to share."

TERROIR
Clay-siliceous soils.

GRAPE VARIETIES
Grenache 70% – Syrah 15% – Cinsault 15%

WINEMAKING
The grapes are harvested in the early hours of the morning, while temperatures are still cool, helping to preserve the freshness of the berries and their aromatic potential. They are then destemmed and gently pressed. Fermentation takes place at a low temperature, between 14 and 16°C, to retain the wine's freshness and vibrant fruit character.

AGEING
3 months in stainless steel tanks, preserving the wine's freshness and aromatic expression.

TASTING NOTES
Bright, pale pink colour. The nose is fresh and lively, with aromas of red berries, particularly strawberry and raspberry.
The palate is crisp, refreshing and fruit-driven, with a fresh, easy-drinking finish.

TASTING ADVICES
Serve at 10–12°C

FOOD PAIRINGS
Tapas & antipasti • Burrata with tomatoes & basil • Poke bowls & ceviche • Thai & Vietnamese cuisine • Mediterranean mezze • Fish tacos • Pizza & focaccia • BBQ dishes

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