



Argali Rosé Pays D'Oc

Vintage:

2021

Grapes:

60% Grenache

40% Cinsault

Acidity:

4.7%

pH:

3.25

Residual Sugar:

3.5 g/L

Region/Appellation:

Languedoc/Pays D'Oc

Alcohol by

Volume: **13%**

Winemaker Notes

Pale pink in color with a fresh nose of exotic fruits. The palate is fresh and crispy. It is a thirst-quenching rose perfect for aperitive, grilled fishes and salads.

Vineyard

20 km North East from Montpellier, Puech-Haut' soils spread out on 250 ha between 50 and 150 m height. This terroir made of round pebbles on top of a 4 meters day layer has a Mediterranean climate.

Winemaking

The grapes came into the winery very early in the morning (2 to 8 AM) and were gently transferred to our Bucher press machines. After a soft press, direction to our stainless steel tanks to fine the juice with some Pea Puree. Alcoholic fermentation and aging on lees are done in the same tanks. In order to reduce the amount of total sulfites, all the process is inerted with azote gaz that we produce on site.

Vintage Notes

After a relative warm winter, a lot of rain in January and some record of high temperatures for the season in February and March and a hot summer, with two short periods in July and August of intense heat. Temperatures being 2°C higher than standard. September and October allowed us to harvest in good conditions, without massive rains. Yields were lower than 2019, being the lower harvest quantity registered. In the same time wines offer good balance between elegance, freshness and complexity.

