

MARIS ROSE DE NYMPHE EMUE – Organic 2019

The Cuisse de Nymphé is a type of rose, a very pale colored rose tending slightly to mauve. It was brought to France at the end of the 16th century, from the Crimea. This Languedoc rosé with bright colors bears witness to exceptional sunshine. Pressed directly without contact with the skin, it reveals a fleshy pink color worthy of a "Cuisse de Nymphé".

Vinification

Our Rosé is pressed directly without being in contact with the skins and is fermented in concrete vats.

Occasion

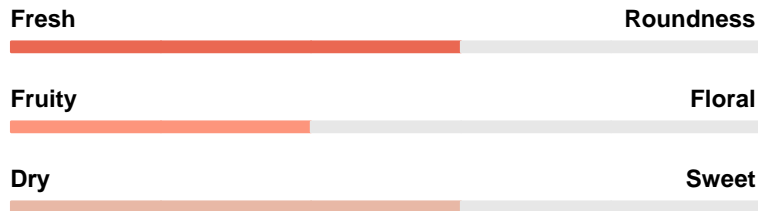
A perfect summer rosé to share with friends.

Tasting Notes

The nose and palate have notes of small red fruits and citrus fruits.

Food pairing

Its roundness and its touch of acidity are perfect to accompany a picnic, salads, barbecue.



Varietal

GRENACHE

Certifications

Organic Wine

Volume

75 cl

Alcohol

13%

Serving Temperature

10° - 12°C

2020 Vintage
Available February 2021

