



CÔTES DU RHÔNE PINK 2023

Name : Château de SERRE-BLANC

Designation : wine in conversion first year

Blend : Grenache & Syrrah

Type of land : Rolled pebbles, limestone gravel and clay

Harvest : mechanical harvest

Vinification and aging : Stainless steel tank

Alcohol : 12% vol

Tasting : This rosé catches the eye with its very pale and luminous color. The nose is elegant, intense and flattering with notes of fresh red fruits, such as raspberry. Floral and spicy notes are also present. We find the same characteristics on the palate, enhanced by a hint of minerality. The finish is juicy and deliciously fresh. A summer rosé par excellence.

Pairing suggestions :

Fisch carpaccio

Provençal meat terrine

Chicken skewers

Raspberry tart

