

THE BRAND

Les Peyrautins is a range of wines crafted according to our oldest traditions. This genuine range of wines was imagined by our team of passionate winemakers. To make this range, our experts use modern techniques to recreate the best of traditional French wine. The result, is a perfect combination of the New and Old world, offering a typical red wine that displays all the qualities and traditional aromas of each varietal.

TERROIR

This delicious rosé wine was born in the Languedoc, South of France, from a small village in the foothills of the Black Mountain, where making Rosé is a longstanding way of life. Here, Grenache grapes benefit from the Mediterranean climate: South facing slopes, warm and dry weather, gravelly terroirs.

This fruit forward rosé is ideal for bringing wine lovers together in celebrating all the sweet moments life has to offer!

WINEMAKING

The grapes are harvested at night when the temperature is cool in order to prevent oxidation and preserve freshness in the wine. As they arrive at the cellar, the grapes are immediately pressed. The press juice is put in a CO2 saturated atmosphere to avoid any oxidation. Juices are drawn from the tanks and left to ferment for 15 days at 13-15°C in stainless steel tanks. Fine lees ageing for 4 months before bottling.

WINEMAKER'S NOTE

Lovely salmon pink in the glass. The nose displays delicious aromas of fresh raspberry and strawberries, with hints of pepper. The juicy and fresh first impression is balanced by an oily length.

WINE AND FOOD PAIRING

Enjoy this wine chilled, as an aperitif or with various tapas, cold cuts, humus, Caesar salad...



LES PEYRAUTINS
Nos Vignobles Reserves



IGP PAYS D'OC
100% GRENACHE