



MAS DE REY

ESPRIT CAMARGUE

ROSE

2018

P.G.I.

Pays des Bouches du Rhône Terre de Camargue

12.5°

GRAPE VARIETIES:

34% Grenache

33% Caladoc

33% Merlot

GRAPE HARVESTING and WINE MAKING:

The wine is obtained by direct pressure

Ageing takes place in vats.

TASTING:

This cuvee is characterized by its pale pink color with bright purple reflections which announce a strong nose binding with harmony: passion fruit, mandarin with floral notes; the mouth is perfectly balanced, with a very thin grain, acidulous, persistent on the fruit.

FOOD PAIRING SUGGESTIONS:

It makes a wonderful pairing with the first courses, charcuterie, cooked fishes and grilled meals. In summer, this cuvee get wonderfully along with an entire meal.

SERVING TIPS: Between 8° and 10° C.

AGE: To drink in the year.

