

VENTOUX ROSE AVP, DOMAINE BRUNELY

2016 | Rose Wine



 France, Rhone

Domaine Brunely

Case Size: 6

A perfect Summer and BBQ wine. Hints of cranberry fruit on the nose. On the palate notes of strawberries, cherries and raspberries with a herby finish. Medium bodied with great acidity.

Vinification:

80% Grenache and 20% Cinsault grapes are mechanically harvested from vineyards in the Mont du Vaucluse. Here, the soil is lightly sandy and silty with very good porosity. The wine is made using the Saignée method whereby the grapes are macerated on the skins for 24 to 36 hours to obtain the Rosé colour. They are then gently pressed and the skins separated from the juice over a period of 48 hours. The must is fermented in cement tanks for 15 to 20 days at 13 degrees with no malolactic fermentation. The wine is stored in the cement vats until mid-winter whereupon it is racked and bottled in the cellar where it remains for 2 to 3 months before retail.

Grape Varieties: Cinsault| Grenache

Classification: Appellation Ventoux Prôtégée | **ABV:** 13.5%