



*Domaine de la
Garenne*

VIN DE PAYS MONT CAUME ROSE

GRAPE VARIETIES :

Cinsault	25 %
Syrha	25 %
Carrignan	10 %
Grenache	20 %
Mourvèdre	20 %



SOIL :

Clay and limestone soil

VINIFICATION METHOD :

Manual grape harvest, destemmed and crushed.
Fermentation thermo-regulated around 16-18°C. Direct pressing.

DISH AND WINE ALLIANCE:

You will particularly appreciate our vin de pays Mont Caume rosé with grilled chicken or paella

IDEAL TASTING TEMPERATURE :

Between 10° and 12°C

TASTING COMMENTS :

Light rose-coloured wine. Fruity wine with fresh taste.