



l'Envol 



AOP - Costières de Nîmes



Bottled at the domain

CUVEE

L'ENVOL ROSE

APPELATION

PDO Costières de Nîmes

GRAPES

Grenache 80% / Syrah 20%

ALCOOL

12.5%

TERROIR

Clay-limestone sandstone and
rolled pebbles

WINE-MAKING

Harvest destalk then bleeding (saigné)
gently
Floating wine racking
Fermentation at controlled temperature
Traditional breeding method

TASTING

Pale color with bluish highlights
Aroma with delicate notes of peach and
citrus fruits
A lively and round mouthfeel

BEST SERVED

9° / 12°



"A remarkable rosé in every point. The robe is crystal clear. The nose, all in finesse, summons the red fruits. The palate, in tune with the bouquet, is delicate, supple, fresh, perfectly balanced. A model of its kind."

