

SAINT CELS

UNE HISTOIRE DE FAMILLE



LES INTEMPORELLES

Cuvée « Sous les Pins »

AOP Saint-Chinian Rosé

In the heart of Saint-Chinian appellation in Languedoc, Saint-Cels more than a vineyard is "Une histoire de Famille". With its 80 ha enjoys an exceptional terroir. Nature offers us all the components necessary for a fabulous alchemy.

A diversity of soils: Schist on the hillsides, limestone-clay valleys around Castelbouze, and rolled pebbles along the rivers of Touloubre and Vernazobre. A privileged Mediterranean climate, hot and dry summers, tempered by the freshness of the nights. This large thermal amplitude promotes an accurate maturation. The Tramontane, dry and cold north wind comes to provide its natural help to maintain a good health of the vines. « Sous les pins » owes its name to the typical Mediterranean landscape of Saint Cels with its Alep and "Parasol" pines under which summer heats seem so pleasant.

THE VINES

Varieties: Duo blending of **Grenache** and **Syrah**.

Terroir: On the Schist and limestone-clay valleys.

Culture: Vine management in **Organic Agricultural** practices. Composted pomace amendment, crushed unwanted shoots, plowing, trellising to guarantee optimal sun exposure, cordon de Royat pruning with 2 buds. Meticulous and daily work in the vineyards allows us to obtain high-quality grapes healthy and ripe.

The average age of the vines is 27 years.

Yield : < 45 hl/ha.

THE CELLAR

Harvest: The different grape varieties are sorted separately to respect the individual characteristics of each grape variety, and capture the best balance of our terroir. The grapes are harvested when they have reached an optimal maturity.

Vinification: "Sous les pins" is bled rose crafted by draining the grapes during the vinification of red wines., short (few hours) pellicular soak delivering many aroma precursors in the and racking. Must settling and fermentation in vats under temperature control (16°C) around 2 weeks.

Ageing: on fine lees in vat 2-3 months. Light filtration on earth after accurate fining before bottling. Wine bottling young to preserve its fresh aromas.

13% Alc. /Vol.

TASTING NOTES

Clear and star bright, rose petale color with subtle pearl hues.

Nose is immediately marked on greedy aromas of exotic fresh fruits (pineapple, lychee). With aeration floral aromas of honeysuckle come to bring a touch of spring freshness.

Crispy attack with nice fruity sensations, completed by an edge of liquorice at the end-mouth.

An alluring balance full of harmony for this duo blending. You will like it for its ability to adapt at all times, the most authentic to the most sophisticated moments.

SERVICE

Serve chilled (8-10°C)

Ageing potential: Ready to drink now or within 2 years

FOOD PAIRING

Ideal as an aperitive but also with marinated ribs and its grilles vegetables (pepper, zucchini, eggplant) or a tomato salad, mozzarella, arugula and croutons.

PACKAGING

6 Bordelaise bottles (75 cl) card box and protective tray.

Neutrocork Premium. High density aluminium complex capsule.

