

# Villa des Anges Cinsault Rosé



*A wine to be shared, amongst friends and family, or even strangers... Vinified and matured by Jeff Carrel.*

**Appellation:** VDF  
**Vintage:** 2023  
**Alcohol:** 12%  
**Grape varieties:** 100% Cinsault

**Terroir:** Gravel, sand and superficial silt loam on hills / Mediterranean climate without water restraints.

**Vines:** Pruned in Guyot form / 4000 roots per ha / Vines treated dependant on the vintage / Yield of approximately 76hl/ha.

**Vinification methods:** Mechanical harvesting at night / Grapes harvested at optimal maturity after regularly tasting the berries and following the evolution of the acid / Directly pressed / Filtered cold / Controlled fermentation at 25°C / 15% malolactic fermentation.

**Maturing:** On lees for 2 months.

**Tasting notes:**  
Light saumon colour.

Fruity, with hints of melon, peaches, strawberries and spring flowers.

A simple wine and easy to drink, with fresh sharp notes of cherries and strawberries for a light, soft and simple touch on the palate. A juicy, lively but pure aftertaste with an pleasant and well-balanced acidity.

**Pairing:**  
Perfect with summer meals such as tabbouleh salad, mixed grills, pizzas...

**Recommendations:**  
Serve between 10 and 12°C  
Aging potential: At least 2 years.

