

GRIS MARIN

IGP SABLE DE CAMARGUE ROSÉ



Grenche and Carignan. An enchantingly pale, copper colored rosé. A delicate nose with ripe peach, melon & grapefruit zest. Refreshing, crisp salinity and a hit of Southern French spice. Light, dry and delicate. Fresh and soft texture with a beautiful balance and finish. Perfect as an aperitif, with grilled meat, fish or Asian cuisine.

Made from predominantly pale-skinned Grenache Gris from 10 to 20 year-old vines. Produced in the beautiful and rugged Sable de Camargue on the Mediterranean coast of eastern Languedoc in the South of France. The Camargue is a wild and natural environment surrounded by abundant wildlife including flamingos and the world-famous wild white horses. The famously sandy dune soils of Camargue have been deposited by the sea and the wind. They are poor soils, almost devoid of silt and clay. Free-draining and mobile, they have prevented the encroachment of phylloxera since the late 1800s. The grapes are grown on two plots, L'Abbé and Les Sablons. The grapes are refrigerated before a light pneumatic pressing to achieve a delicate wine with as little oxidation as possible. Rather than a short maceration with skins, as is usual in rosé, the juice is run-off without time in contact with the skins to create a very pale and elegant rose. Several rackings and cold settlings are carried out before fermentation. Fermentation is slow and cool, lasting two to three weeks. Aged on the lees for five months.

Founded in the 11th century, Chateau L'Ermitage was once a home to the hermit of the Saint Cecile Abbey, situated on the pilgrimage route of Santiago de Compostella. The estate's total surface covers 197 acres of sunny south facing vineyards, which benefit from the airy Mediterranean climate.

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Tasting Note:

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Shelf Talker:

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