

CHARLES  
**TORT**

## GRENACHE SYRAH - ROSE

Pays du Gard



**Grape Varietals :**

Parcel selection:  
70% Grenache, 30% Syrah

**Soil :**

Sandy soil covered by pebbles.

**Winemaking :**

Mechanical harvest and 100% destemmed grapes.  
« Rosé de saignée » obtained by cold skin maceration in stainless steel tank for coloring previous pressing of the grapes. Traditional winemaking with controlled temperature.

**Tasting notes :**

This beautiful rosé colored wine, originating from a blend of Grenache and Syrah has its own original personality! Beautiful pink color. Intense nose with red fruit aromas and slightly amylic. A round and generous wine with a very pleasant length in the mouth: a real fruit explosion!

**Food pairing :**

Can be drunk as « apéritif » and pairs ideally with all your appetizers, salads, grilled meats and Asian dishes.  
Serve between 12°C et 14°C.

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