



ROSÉCLAT VACQUEYRAS

Gastronomic brilliance

Roséclat is a unique Vacqueyras rosé, where Grenache Noir unfolds its aromatic richness, subtly balanced by the finesse of Cinsault. Aged in amphora, it reveals deep and complex aromas. This rosé will gracefully develop over time, bringing freshness and elegance to your shared moments.



CÉPAGES

80% de Grenache Noir
20% de Cinsault

Grenache Noir is located in the Hautes Garrigues sector, a pebble terroir providing aromatics to this juice. The Cinsaults come from a sandy terroir expressing all the finesse. The harvest is manual and carried out in one go to give all the harmony and complexity.



VINIFICATION

This maceration rosé (4 days) reveals deep and complex aromas of red fruits, revealed by aging in Amphora in our underground cellars before bottling in spring.



GASTRONOMIE

Roséclat is a gastronomic rosé that will be the perfect companion to your meals all year round. It can also delight you after a few years of aging.

