

SAS Moulin de GASSAC

PLOT SELECTIONS

GUILHEM ROSÉ



Best served between 10°C and 12°C.

A classy rosé!

Perfect with grills, barbecues, salad and fruit dessert.

NAME OF THE WINE	Guilhem Rosé
COUNTRY / REGION	France / Languedoc
TERROIR	The Thau Lagoon region.
APPELLATION	IGP Pays d'Hérault
COLOUR	Lively, vivid rose pink. Some salmon glints.
NOSE	Pleasant, intense, floral with notes of citrus.
PALATE	Well balanced with freshness combining red currants and berries tight final.
FINISH	Splendidly fresh and long: thoroughly "more-ish".
SOIL TYPE	Clay and limestone terroir close to the Thau Lagoon.
GRAPE VARIETIES	40% Grenache, 40% Carignan, 20% Cinsault.
VINIFICATION	100% De-stemmed. Direct pressing.
MATURING	5 to 6 months in stainless steel tank.
YIELD	50 – 60 hl/ha
ALCOHOL	12,5% Vol.
TO DRINK	Within 2 years.

SUSTAINABLE
**TERRA
VITIS**
VITICULTURE

