



Côtes du Rhône « Oracle » Rosé



Nothing compares on a hot day.

An absolute treat, with sweet, tangy strawberries and raspberries. Delightfully fresh and easy-drinking.



A fresh, generous **terroir** with soils of clay and stony sand. Vines grow on terraces exposed to the midday sun and the Mistral wind.



Grape Varietals: Grenache, cinsault, syrah



Winemaking:

Harvested at night by machine with on-board sorter. Grapes are destemmed and cold-soaked for 4-6 hours before pressing. Alcoholic fermentation is started by native yeasts and continues at low temperatures (16° C.) Aged in stainless steel tanks for a maximum of 4 months



Food-Wine pairings:

Moroccan briouat pastries filled with minced meat
Lightly seared tuna with sesame and poppy seeds
Fried squash
Chicken tagine with green olives and preserved lemons.