



Tavel

« Langoustière »



Manissy's own gastronomic Rosé.

A top-flight Château de Manissy: a gastronomic wine perfect for pairing with food, well-coloured, powerful and complex. Langoustière is named after one of our finest Tavel terroirs, planted with some of our oldest, biodynamically grown, vines. The vineyard shelters a spring, filled, legend has it, with langoustes (crayfish) - hence the name.



Terroir: Pudding-stones over sand and blue clay soils.



Grape Varietals: Grenache, Syrah and Clairette Rose



Winemaking :

Hand harvested from selected plots
Grapes are destemmed, crushed and cold-soaked for 24-72 hours before pressing
Alcoholic fermentation is started by native yeasts and proceeds at low temperatures (16-18°C) for around 15 days
Aged in stainless steel tanks



Food-Wine pairings :

Lobster curry
Roasted langoustine in ginger butter
Lamb tagine with caramelised grapes
Sliced duck fillet with honey
Vegetable crumble

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