

Carlina – Rosé

AOP/PDO VENTOUX 2024 BIO

This is the pleasure rosé of Domaine Perréal, to be enjoyed on the fruit. This cuvée is a blend of different plots and soils of the domain.

Combining finesse, freshness and sweetness, this vintage is to be shared at any time.

Food and wine pairing

Ideal for summer aperitifs, salads, fish, grilled meats and fresh seasonal vegetables.

Blend and grape variety: 50% Grenache noir, 40% Syrah, 10% Mourvèdre

Locality: Le Jas (Grenache/Syrah), Ravin de Bardoin (Grenache/Mourvèdre)

Terroirs: Cayley marls (Ravin de Bardoin), ochreous sands (le Jas)

Yields and age of the vines: 40hl/ha / 22 years

Cultivation methods

The vineyard is managed in organic agriculture and biodynamic preparation, to foster the living of the vine and the soil.

Vinification and maturation

The harvest is done manually in 20 kg boxes, the grapes are systematically sorted. Rosé of direct pressing, it is vinified without sulphites, in stainless inox tanks, at low temperature and aged on lees in tanks.

Volume of alcohol: 12,5%

Production: 2 700 bottles

