

Decanter
91 Pts

IGP CÔTES DE THONGUE

LE CHAMP DES
GRILLONS

DOMAINE
LA CROIX BELLE

JACQUES

BOYER

& FILS

VIGNERONS

Le Champ des Grillons is a perfect

A Rosé to accompany a meal. Full Bodied in character, it pairs wonderfully with Mediterranean or Asian cuisine. A rich and elegant wine.

Varietals: Syrah 60%, Grenache Noir 40% Clay and limestone, Sub-soil: Stones and pebbles.

Region: Languedoc-Roussillon AOC

Production Area: IGP Côtes De Thongue

Soil: 45 hl per hectare.

Age of Vineyards: 20 years old

Cultivation: Strict pruning, natural grass cover between rows.

Harvest: Selection of best quality grapes.

Winemaking Process: Traditional, at low temperature. Direct press, then the juice is cooled and left on the heavy lees to extract aromas and allow the lees to separate from the juice before fermentation.

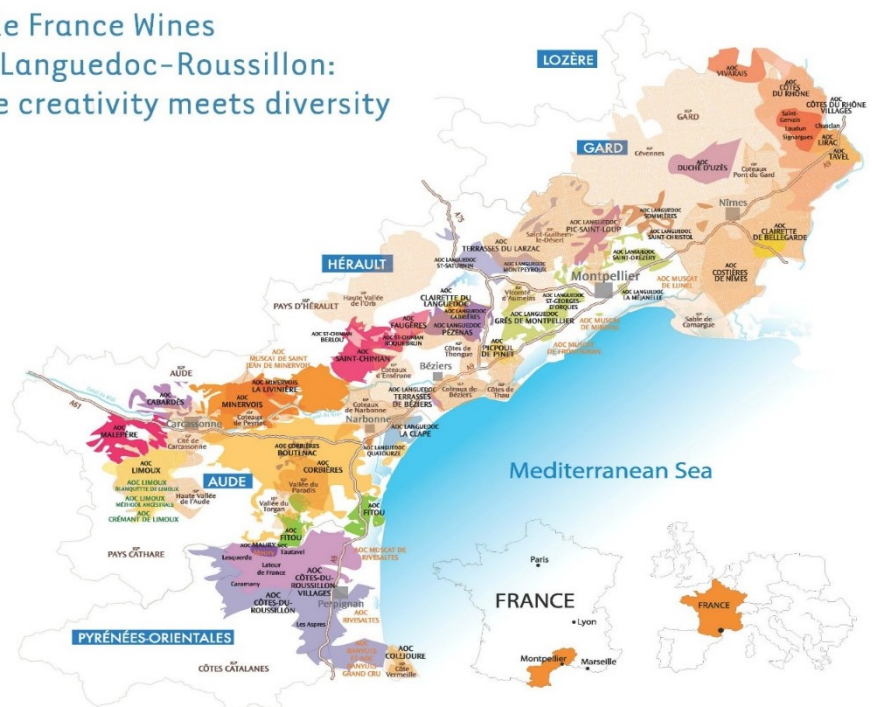
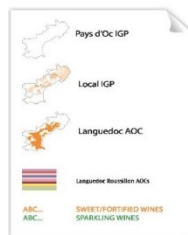
Ageing: 4 to 6 months in tank before bottling.

Description: Blush and bright peach rose color. The nose is marked by floral and spicy aromas. Subtle and harmonious in the mouth, you will be surprised by its elegance.

Food & Wine Pairing: Serve at 12-13°C with Mediterranean or summer cuisine, but also all year round with traditional, spicy, or Indian cuisine.



Sud de France Wines
from Languedoc-Roussillon:
Where creativity meets diversity



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