

PIERRE ROUGON CÔTES DU RHÔNE ROSÉ

VINTAGE	2024
REGION	Côtes du Rhône, France
GRAPES	70% Grenache, 30% Syrah
TECHNICAL	Alc. 13.5%
WINEMAKER	Pierre Rougon
UPC	855023005163

BACKGROUND

The climate of the Côtes du Rhône benefits from warm, very sunny days, predominantly Mediterranean, and the influence of the Mistral. The rosés produced are fruity and should be drunk young.

WINEMAKING

After destemming the grapes are pressed. Alcoholic fermentation occurs at 16-18°C, followed by stabilization and filtration.

TASTING NOTE

Deep ruby red color. Expressive red fruit and spice on the nose. Round and generous, yet balanced body with a long finish



ABOUT THE ROSÉ SELECTION

From bold and spicy to light and fruity and everything in between, we make no secret for our love of rosé. Working with our partners in France and in other parts of the world, we seek out the best quality rosés we can get our hands on, and they now can all be found in our Rosé Selection.