



## PIERRE ROUGON VENTOUX ROSÉ

VINTAGE	2024
REGION	AOC Ventoux, France
GRAPES	80% Grenache, 20% Syrah
TECHNICAL	Alc. 13.5%
WINEMAKER	Pierre Rougon
UPC	855023005248

### BACKGROUND

Situated at the foot of Mont Ventoux at an altitude of between 150 and 400 meters, the terroir here benefits from a Mediterranean climate with a mountain influence, giving the wines their distinctive character. Mainly limestone, the region's subsoils are made up of rolled pebbles, which drain but retain moisture, and, more rarely, magmatic (or crystalline) rock. This produces particularly fruity and generous rosé wines.

### WINEMAKING

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

### TASTING NOTE

Light and clear color. A clean, citrus nose with a light and fresh palate, full of red fruit.

### 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.

