

# SAS Moulin de GASSAC

PLOT SELECTIONS

## GUILHEM ROSÉ



Best served between 10°C and 12°C.

A classy rosé!

Perfect with grills, barbecues, salad and fruit dessert.

<b>NAME OF THE WINE</b>	Guilhem Rosé
<b>COUNTRY / REGION</b>	France / Languedoc
<b>TERROIR</b>	The Thau Lagoon region.
<b>APELLATION</b>	IGP Pays d'Hérault
<b>COLOUR</b>	Lively, vivid rose pink. Some salmon glints.
<b>NOSE</b>	Pleasant, intense, floral with notes of citrus.
<b>PALATE</b>	Well balanced with freshness combining red currants and berries tight final.
<b>FINISH</b>	Splendidly fresh and long: thoroughly "more-ish".
<b>SOIL TYPE</b>	Clay and limestone terroir close to the Thau Lagoon.
<b>GRAPE VARIETIES</b>	40% Grenache, 40% Carignan, 20% Cinsault.
<b>VINIFICATION</b>	100% De-stemmed. Direct pressing.
<b>MATURING</b>	5 to 6 months in stainless steel tank.
<b>YIELD</b>	50 – 60 hl/ha
<b>ALCOHOL</b>	12,5% Vol.
<b>TO DRINK</b>	Within 2 years.

