

AOP CÔTES DU RHÔNE La Font Louisiane rosé

Our cellar is located in the town of Gigondas, at the foot of the Dentelles de Montmirail. As for our vineyard, it covers 313 hectares all appellations combined. Since 1956, our winegrowers, ambassadors of the Vintages of the Rhone Valley, cultivate their vines in a reasoned way. Our wines are the image of these enthusiasts, proud of their values and personality.



GRAPE VARIETIES 95% Black Grenache 5% Syrah



TERROIR

Terroirs of the plain. Selection of parcels on sandy soils.



VINIFICATION AND AGEING

Vinification by direct pressing.



TASTING NOTES

A bright and limpid rosé with pink petals. The first nose is very pleasant, discrete with notes of red fruits (strawberries, raspberries). When aerated, it expresses itself on notes of fresh raspberry. A mouth on fruit and a finish on freshness.



FOOD AND WINE PAIRINGS

This Côtes du Rhône La Font Louisiane rosé can be enjoyed as an aperitif, on small Provençal stuffings, a watercrespe (a cake of omelets of herbs and vegetables), a beautiful summer salad with feta. Custody potential: to drink now and within 3 years

The service temperature must be between 10°C and 12°C.



