



DOMAINE DE CANTAUSSELS

GRAPES VARIETIES

Grenache 70%, Cinsault 30%

APPELLATION

IGP Pays d'Oc

Rosé

SOIL

Gravelly clay covered with small stones

Surrounded by a magnificent park, this pretty building is located not far from Pézenas, in Servian, with the Carroux massif as the backdrop.

The wines are vinified on site, in the modern facilities of the estate's cellar. The 90 hectare vineyard surrounds the Château de Cantausseles.

TERROIR

Clayey-gravelly soil particularly well adapted to the vine. The grape varieties reach full maturity slowly and gradually, which gives the wines the finest aromas.

VINIFICATION

Harvested at the coolest hours of the night, some Grenache and Cinsault are bled, which gives the wine a lot of fat.

Others are pressed directly and bring their freshness. The juices are fermented between 15 and 18 °C in stainless steel tanks, which allows the maximum amount of fruit to be kept.

TASTING NOTES

The colour is delicate, brilliant and pale pink.

The nose, intense, delivers floral notes mixed with aromas of peach and apricot.

In the mouth, the attack is fresh, then the fat prevails.

The finish is long and silky.

SOMMELIER'S ADVICE

Food and wine pairing:

Serving temperature: 10-12°C

Aging potential: up → 3 years



AN ECOSPHERE

BONFILS
VINS & CHÂTEAUX
1870