



By Jean-Michel Arnaud

Artisan-Winemaker

* Sud de France

CUVEE FLORIANE

AOC MINERVOIS ROSE

2016

Robe: clear and limpid.

Bouquet: floral with citrus notes

Aromas: starts strong, fine and fresh. We can find the citrus. Refreshing wine to drink before a meal with appetizers or spicy dishes.

Wine varietals: Syrah 50%, Cinsault 50%

Production: 45 Hl/Ha

Average age of vineyards: Syrah: 24 years, Cinsault: 5 years

Terroir: limy clay with 50% rocks, exposed east/west (the Terraces of La Livinière)

Harvest: manual

Vinification and aging: grapes are transported to the winery with 1000 kg containers. This wine is a direct press rosé. Alcoholic fermentation takes place on lees with a rigorous control of temperature. Fermentation temperature is superior to 17C. After the alcoholic fermentation, aged over fine lees with regular stirring for a month and a half.

Bottled in February 2017.

