

ROUGE ROUSSELINE



IGP OC 12,5°

GRAPES

COLOR: RED

Grapes: 35% merlot, 10% Cinsault, 25% Grenache, 40% Syrah.

IN THE VINEYARDS

Soils: Marl, Clay-Limestone, sandstone

Age of the vines: 15 ans

Harvest: mechanical

Yield: 45

IN THE WINE CELLAR

Vinification: De-stemming, skin contact maceration at controlled low temperatures with native yeast. Vatting 15 days, malolactic fermentation.

Organic winemaking, maturing on fine lees, in tank. Wine not filtered.

Capacities: 0,75L

WINE TASTING

Color : Ruby red with fuchsia reflections.

Flavors: Raspberry, blackcurrant, slightly minty.

Taste: Light fruity round wine, pleasant and easy to drink with fine tannins which can be drunk chilled.

Storage: 3 to 5 years - Service: 10-14°C

FOOD PAIRING

with a selection of charcuterie (prepared pork products), pigeon, Mediterranean food...



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