

Chemin de Compostelle

IGP Cotes du Lot Rosé

**Wine made from vines 3 to 15 years old. Clay-limestone soil at an altitude of 250 m. Cold fermentation for 3 weeks. Aging in vats for 4 months.
An aperitif wine par excellence, also to be drunk with grilled meats and exotic dishes**

Designation : IGP Cotes du Lot

Grape variety: 100% Malbec

Yields: 70 hl / ha

Alcoholic degree: 12.5 °

Vinification: Traditional in stainless steel vats

Aging: In vats for 4 months

Availability: Bottles of 75 cl.

Cork: Trescases Tang 44x24

Keeping: About 2-3 years

Tasting: Very pale pink color. Very fine nose, redcurrant, citrus fruits with floral notes and English candy. Nice balance on the palate on citrus fruits, round, fat, redcurrant, nice sweetness, finishes on very floral notes.

Serve at a temperature of around 8-10 °

**Gold medal in the IGP Lot 2019 wine competition
Gold medal at the Gilbert & Gaillard Challenge 2019**

