



TECHNICAL INFORMATION

## DOMAINE LA COLOMBETTE Grenache rosé



VINTAGE WINE

2021

TYPE

Rosé wine

APPELLATION

IGP Pays d'Hérault

GRAPE VARIETY

Grenache 100%

ALCOHOL

11,5% vol.



### TASTING NOTES

Slight "partridge eye" colour.  
Fresh fruit aromas.



### SUGGESTIONS

Drink young.  
Ideal with all salads in summer,  
barbecues and aperitifs.

- Grenache is by far the leading grape variety at Domaine la Colombette. In the last few years, we have learned to keep perfect control of its potential alcohol content and it is an ideal wine for quenching the thirst during hot summer days. But it is also our grandmother's favourite wine and, considering her excellent health, it's obviously a wine that keeps you young.
- We actually use techniques that have been tried and tested on white wines. The grapes from the oldest vines are 'bled', while those from the younger vines are pressed. After settling, the musts are fermented at low temperatures (14 to 18°C). They are then matured on the lees right up to the bottling.
- Rosé is often considered to be just a summer wine. For us it is an important part of the estate's image. It has been awarded more competition medals than any other wine, notably in Paris. Also in the regional varietal wine competitions where, in addition to silver and bronze medals, it has won 5 gold medals and two 'judges' favourite' in the last ten years.