

# le Petit Pont - rosé

Pays d'Oc – Indication Géographique protégée

*Vestiges of a roman wine estate, architecture from the 13th century, a classified historical site... Here the visitor is immersed in the history of Pays d'Oc! Our wines are also inspired by its ancient culture and this wild land.*



**Degree**  
**Grape**  
**Soil**  
**Climate**

12,5% Grenache / Cinsault / Merlot Clay -gravel  
Typically Mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes Vines are ploughed. We do not use weedkiller Pruning is short to regulate the vine's growth and its grapes yields The vines shoots are tied up along vines to be given the favourable angle to ripen the grapes. The grapes are picked up by machines at the best maturity. The stalks are taken off to avoid vegetal tastes. 58 hl/ha The whole grapes are placed in vats. The process of fermentation starts naturally. It starts with the juice that runs from burst grapes and also takes place into each grape. The skin and juice contact lasts no more than 8 hours, then we separate the juice. It allows a nice extraction of fruit flavours and colour. Pneumatic

**Culture**

**Harvest**

**Yield**  
**Vinification**

**Pressing**

*Our tasting comments : "Clean and intense reddish colour, mature cherries aromas of medium-high intensity, persistent flavour and noticeable balance in the mouth."*

**Serve at**

Fresh. 8-10 °C

**A table**

White meats, poultry. Or on its own.

**Availability**

Bib 5l/10l  
Magnum 150cl  
Bottle 75cl  
Bottle 50cl

Screw or caps

