



VIGNIFICATION OF ROSES WINES



In the context of **red grapes** intended for **Rosé wine**, we do not seek the maturity of the skin but the **expression of the fruit in the juice** to determine the precise date of harvest.

The harvest is carried out very early in the morning, to harvest a cool fresh grape. This allows a better expression of the fruit and lesser colour diffusion.

As soon as it arrives, the harvest is placed in a **pneumatic press** and undergoes a very low maximum pressure (0.5bar) to avoid crushing the skins.

Cooled to 10 °, the juices are allowed to settle for 48 hours. The deposit called "bourbes" is removed and the clear juices are sent to **fermentation** tanks. Fermentation will last 3 weeks at a controlled temperature of 15 °. It is at low temperature that the natural yeasts of the grapes reveal all the aromatic potential

Aging takes place in stainless steel vats for 2 months. The fine lees from fermentation are kept and used. Thanks to "batonage" operations (resuspension of the lees), this will allow aromatic precursors to be released, and helps promote roundness and volume in the mouth.

Bottling takes place in January.

