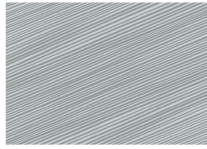


GRIS SUBLIME



Gris Sublime, IGP Var, Argens Rosé, 2019

IGP Var, France

TERROIR

Gris Sublime is an IGP Var Argens "vin gris" that resonates with the limestone and gypsum origin and crystalline formation of the Argens basin. Its dry climate provides excellent conditions for the cultivation of the vine.

WINEMAKING

Harvesting at night. Direct pressing. One week's cold stabulation of the sediments. Two weeks' fermentation à 16°C.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cinsault, Grenache noir

TASTING

Lovely, bright appearance with a burst of white fruit which underpins the balance on the palate and comes through on an elegant finish.

SERVING

Serve chilled at 6-8°C.

FOOD PAIRINGS

Delight your guests by serving this vin gris as an aperitif with a selection of appetizers such as mini salmon and dill vol-au-vents or verrines of aubergine purée.

