

LUC PIRLET

SYRAH ROSÉ

IGP PAYS D'OC



HISTORY

This varietal wine is the result of passion and a reasoned viticulture. The grapes are carefully selected among our vineyards located on the different terroirs of Limoux (Languedoc Roussillon) which allows us to develop the best wine in terms of taste and quality while limiting our production to preserve our environment.

VINEYARDS

Our methods of cultivation are based on the observation of the natural plant cycles of vines and the development of biodiversity. The vineyards, planted on clay and limestone soils, have been selected within three identified zones of climate and terroir surrounding Limoux: the upper valley of the Aude, Atlantic and Mediterranean zones.

WINEMAKING

This Syrah rosé is obtained from grapes which are pressed directly on their arrival at the cellar, then fermented at a temperature maintained at 15°C.

TASTING NOTES

- **APPEARANCE**
Pale raspberry.
- **NOSE**
Intense scents of red berry fruits.
- **TASTE**
The fruity aromas continue on the palate, leaving a pleasant, soft sensation on the finish.
- **SERVING TEMPERATURE**
Best served between 8 and 10 °C.