

INDICATION GÉOGRAPHIQUE PAYS D'OC PROTÉGÉE (PGI) - 12,5% ALC./VOL. - BIO

We create this light, dry and clear rosé, in the happy mood of vacations, enjoying a sun-drenched beach, under a colourful parasol and lulled by the sound of waves on the sand.

Rosé Relax® is a blend of rosé from the South of France, or more precisely from the Gard, with the very expressive terroir of the coteaux du duché d'Uzès.

To enhance its plain character, the typical grape varieties – Grenache (95%), Carignan(5%), have been grown with ORGANIC certification – AGRICULTURE BIOLOGIQUE.

This pleasant and well-balanced wine has been carefully crafted using low temperature *vinification* techniques to create a light coloured wine bursting with aromas. Light fining is carried out using exclusively mineral products and sterile filtration is performed when the wine is bottled.

When you enjoy Rosé Relax®, you feel transported and relax, as if you were always on vacation.

TASTING NOTES

The wine is light with a soft, gentle hue. This is a rosé typically from the Languedoc's Region, also called "Sud de France".

The nose is fresh and straight. The *cuvée* reveals scents of black current and wild berries, followed by peach, Mediterranean spices and a dash of pink grapefruit's zests.

The palate is tantalized by lime and small strawberries flavours. On the finish, the wine is fresh and gentle.

This is a nicely made wine – everything about it is pleasant. Just relax!

SERVING SUGGESTIONS

With plenty of sunshine, appetizers, salad *Niçoise*, grilled lamb chops, chiken.

This wine also pairs very well with exotic dishes such as chicken in coconut, caramelized pork ribs or *sushi food*.

Service at 8-10°C.

PACKAGING		Weight	Sizes
bottles	Screw cap. 750 ml	1,2 kg	h : 31,5 cm
boxes	6 or 12 bottles	7,3 kg	lxwxh : 15or30x22,5x32
layer	25 or 10 boxes	182,5 kg	LxWxh : 75x113x32
pallet	4 or 5 levels = 600 bt	750 kg	LxWxh : 80x120x141

Exist also in 1/4 BOX-PALLET



