



INDICATION GÉOGRAPHIQUE MEDITERRANEE PROTÉGÉE (PGI) - 12,5% ALC./VOL.

We created this dry rosé, in the fancy souvenir of every barbecue we made this summer, with our friends and families.

ROSÉ BBQ is a blend of rosé from Provence, with the very expressive *terroir* of *Vaucluse*, in the northern part of the region, in between Mediterranean Sea and the Alps.

To enhance its plain character, the typical grape varieties – Grenache (60%), Cinsault (30%), Carignan (10%), have been grown with traditional Mediterranean methods, with controlled yields and very healthy vines.

This pleasant and well-balanced wine has been carefully crafted using low temperature *vinification* techniques to create a very pale and 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 BBQ**, preparing your next party, mixing your favourite salads, gathering your best friends, you are just getting closer to your best barbecue event, in direct line to happiness and friendship ... as usual ...

TASTING NOTES

The wine is light with a soft, pale hue. BBQ is a rosé typically from the Provence, close to the Mediterranean Sea.

The nose is fresh, straight. The *cuvée* reveals scents of pomelos grapefruits, peach, Mediterranean spices and a dash of red little fruits.

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

This is a nicely made wine, simple and perfect for your next sunny meal. **BBQ** is ready!

SERVING SUGGESTIONS

With plenty of sunshine and your favourite grill, appetizers, Italian salads, lamb chops, chicken, sausages.

Service at 8-10°C.

PACKAGING		weight	size
bottles	Cork or Screw caps / 750 ml	1,15 kg	h : 29 cm – diam 7,4
box	6 bottles	6,9 kg	lxWxh : 15x22,5x30
level	25 boxes	172 kg	lxWxh : 75x113x30
pallet	4 levels = 600 bt	690 kg	lxWxh : 80x120x140

