



L'OSTAL *Rosé*



L'OSTAL ROSÉ

PAYS D'OC - IGP - Rosé 2023
13% VOL.

Vintage

2023 was a very sunny year with little rainfall. The hot, dry and windy summer enabled the grapes to reach perfect ripeness in excellent sanitary conditions. The harvest took place in excellent conditions at the end of August and in the first half of September.

Vinification

The Syrahs were picked early in the morning to take advantage of the right temperatures for immediate pressing. The Grenaches were even picked at night! As a result, very little colour and phenolic matter is extracted. Each juice was finely settled before being fermented at low temperature, to preserve all its aromatic and qualitative potential.

Vegan friendly

Grape varieties

75% Syrah, 25% Grenache

Tasting Notes

The colour is delicate, with a pretty pale pink hue and bluish highlights. The nose is intense, with a pure, very fruity bouquet revealing aromas of exotic fruits, pineapple, passion fruit and mango, as well as citrus notes of orange and grapefruit. Fresh and juicy on the palate, marked by its liveliness, tension and fine acidity.

Ostal Rosé 2023 has an intense fruity feel and a long finish.... a wine for pleasure!



Carpaccio of scallops,
Platter of cold meats
and fromage frais,
Strawberry & Pavlova soup.



FINE WINE AMBASSADOR
J.M. CAZES SÉLECTION

