

DOMAINE CROIX DES MARCHANDS ROSE - 2017

Jerome Bezios took over the family estates about 20 years ago. Since then, he has deeply invested in new technologies (temperature control, filtration...), in traditional methods (manual harvest, work on the soil...) and in a competent team in order to tend to an optimal quality as

much in the production than the winemaking.

« La Croix des Marchands » extends over 30 hectares on a gravel soil.

The vines produce a wine fruity and spicy, very representative of the appellation. Their historical location provides evidence of a wine-producing activity dating back more than two thousand years!

TERROIR

Clay
Gravel

WINEMAKING

Rosé elaborate exclusively from “saignées”
Vinified at low temperature with CO2 to preserve the freshness and the aromatic potential

GRAPE VARIETY

50% Syrah
50% Gamay

ALCOHOL

12%

SERVICE TEMPERATURE

8-10°C

HOLDING AND PRESERVATION

2 years

TASTING NOTES

Pale and light colour.

The nose develops red berries aroma which open after to pepper.

The attack is acidic and present a great balance finishing on nice fruity aromas

