

# INVITATION ROSE

Costières de Nîmes AOP

**Grape** : 60% Syrah & 40% Grenache

**Vinification** : The color is acquired through a very short maceration period, lasting 4 to 12 hours depending on the grape variety. Fermentation takes place in stainless steel vats, with the temperature controlled at 18°C for optimal aromatic extraction.



This cuvée is synonymous with indulgence and freshness. Its subtly golden pale pink color and captivating aromas of peach and strawberry seduce from the first sip. On the palate, it is indulgent, with a beautiful aromatic intensity. A perfect balance between sweetness and freshness.

**Aging**: Bottled very early to preserve its freshness, this rosé will refresh you throughout the year.

**Food and wine pairing**: Ideal as an aperitif or with a fresh fruit-based starter.