



EVERY BOTTLE



TELLS A STORY

LE VERSANT GRENACHE ROSÉ



TECHNICAL INFORMATION

Country	France
Region	Languedoc
Sub-Region	Pays d'Oc
Vintage	2018
Producer	Les Vignobles Foncalieu
Composition	100% GRENACHE
Alcohol	12.5%

WINEMAKER NOTES

Le Versant is a collection of 8 fine varietal wines of outstanding quality. Made with grapes from a selection of vines on the Languedoc hillsides offering the best orientation, each varietal proudly shows off its character in a nicely-balanced and elegant style. Thanks to its broad aromatic range, this versatile range offers wines that will delight all wine-lovers and adapt to every consumption moment.

TASTING NOTES

Pale pink colour with salmon tints. Delicately perfumed nose combining sweet hints of red fruit (strawberry, raspberry) and more floral aromas of rose and orange flower. Sweet and silky palate, wonderfully balanced, enlivened by hints of citrus zest. Lovely long-lasting aromas with hints of fresh mint.

PAIRING SUGGESTIONS

Aperitifs, tapas, cold soups, grilled white meat with spices, ratatouille, tandoori chicken, monkfish tagine, red fruit crumble. Serve at 10°C. Cellaring potential : 3 years.

VINEYARD

Plots with the best balance between soil, plant and microclimate are selected: North-facing hills for this wine. Control of yields via optimal management of nutrition and de-budding. The Versant Grenache vines are situated on sunny north-facing hills near Ensérune (Languedoc-Roussillon). The soil is made up of clay-limestone marl which retains humidity so the plant develops well and the aromatic freshness improves.



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VINIFICATION

Light direct pressing. Stabilization on the deposits for 5 to 7 days. Cold static clarification (48 hours) Alcoholic fermentation in temperature controlled stainless steel vats.
