



domaine de
BELLEMARE

ROSÉ DUO

"Duo" range (bi-grape varieties) - IGP d'OC



Blending of Cinsault and Grenache



Harvested at night. Direct pressing without breaking up the press-cake. Cold racking must and fermentation at low temperature (18°C). Grape varieties vinified separately and blended before bottling.



Stainless steel tanks on fine lees for 3 months



Color: light pink

Nose: small acidulous red fruits

Taste: clear attack, soft and full, round, good persistence



2 years



10-12°C



75cl



Pairing: appetizers, grilled meats, rack of lamb and pasta dishes