



# Bistro

ROSÉ BLEND – IGP PAYS D'OC



## History

Bistro is a range of three wines IGP Pays d'Oc focusing on the fruit and the freshness. Perfect for any occasion, these wines are easy to drink and dedicated to be shared with friends or family.

## Vineyard

This rosé blend is the perfect combination of the three terroirs of Limoux: the minerality from the Upper Valley terroir, the roundness from the Mediterranean terroir and the freshness from the Oceanic terroir.

## Grape varieties

Merlot – Cabernet Franc

## Vinification

Mechanical harvest at perfect maturity, crushing then fermentation in concrete tanks. Aging in stainless steel tanks. Light filtration and early bottling to preserve aromatic freshness.

## Tasting notes

Pale pink color. Aromas of small red fruits (raspberries, currants). Supple and fruity palate with lovely freshness. Best served at 8–10 °C.

## Food pairing

Ideal as an aperitif and with summer food (mixed salad, barbecue and so on). To drink on any occasion.

