



**Domaine Eugène CARREL et Fils**

*Vins fins de Savoie*

## ◆ Le rosé de Savoie ◆



<b>Colour:</b>	Rosé
<b>Varietal:</b>	Gamay (80%) Mondeuse (20%)
<b>Alcohol content % :</b>	12
<b>Soil:</b>	Clay-limestone
<b>Harvest:</b>	Hand -picked

### **Method:**

Direct pneumatic pressing.  
Clarification.  
Low temperature alcoholic fermentation (15°) in steel vats.  
Partial malolactic fermentation  
Matured on lees until bottling.

### **Tasting :**

Its pale ruby colouring hint at a wine with flavours of red fruits (strawberry, raspberry and blackberry). It is round and voracious in the mouth.

Goes perfectly with cured meat, red and white meats and with some exotic dishes.

**Ageing :** Drink young - 2 to 3 years.