

Ô DE ROSÉ

CUVÉE PRESTIGE

AOP LANGUEDOC



LABEL

High Environmental Value Level 3 certification



GRAPE VARIETIES

50% Grenache, 30% Syrah, 10% Cinsault, 10% Vermentino



TERROIR

The vineyards are rooted in the foothills of the Massif Central, between the Pyrenees and Mediterranean Sea. This patchwork of climates and terroirs is the secret behind Ô: the grapes are slowly matured in perfect weather conditions and produce a crisp and elegantly balanced wine.



WINE MAKING

Harvested at daybreak, when temperatures are the coolest, then the grapes are gently pressed to preserve the nature colour of the juice. Static settling at 8-10°C for 24/28 hours. Controlled fermentation at 16-18°C.



TASTING NOTES

Peach colour. Intense red fruits on the nose. Ample and crisp in mouth. Balanced and persistent finale. Gastronomic rosé.



SERVICE TEMPERATURE

10°-12°C



FOOD AND WINE PAIRING

Mediterranean food, gastronomic dishes.



MAISON LORGERIL

