



## TECHNICAL SHEET

# LES PARCELLAIRES DE L'HERRÉ ROSÉ



CÔTES DE GASCogne  
Indication Géographique Protégée

## TASTING NOTES

Rose petal colour.  
Expressive nose with aromas of red fruits, strawberries and raspberries.  
On the palate, fruity and fresh, nice persistences.  
Pairings: aperitif, tapas, gourmet salads, grilled white meats.

Serve cold, between 8°C and 10°C (46°F - 50°F).

## THE WINE ESTATE

Fauve sands  
Gascony climate  
Agricultural productivity 70 hl/ha

## GRAPES

42% Cabernet Franc, 37% Cabernet Sauvignon & 21% Merlot.

## WINE MAKING PROCESS

A historical Armagnac terroir, the Côtes de Gascogne vineyard extends over 20,000 hectares in the south of the Landes at the bottom of the Pyrenees. Its sunny slopes, cool nights and clayey-silt soils naturally make it the best white soil in the South of France. The grapes, harvested at night, are protected by organic yeasts instead of sulphates in order to avoid the development of undesirable micro-organisms. The grapes are then placed in an Inertys nitrogen press to prevent any oxidation. After cold stalling and settling, the juices ferment slowly in vats controlled in temperature at 16°C.

**SIZE** 75cl

**ALCOHOL** 12% vol.

**CELLARING** 1 to 2 years

## CAP WINE INTERNATIONAL

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