



MAISON
SAFRANIER

10°5

ROSÉ

LA FOLIE SAFRANIER

Indication Géographique Protégée Méditerranée

Terroir

SOIL : sandy soil, mixed with siliceous pebbles

GRAPE VARIETIES : Caladoc, Syrah, ...

AVERAGE AGE OF VINES : 20 years

GROWING METHOD : reasoned

Winemaking

PRESSING: direct and alcoholic fermentation at low temperature.

HARVEST: early (slightly under-ripe) to obtain an alcoholic degree of 10.5% vol.

GRAPE VARIETIES: selected in accordance with this early harvest.

Production

Due to its specificity of production (early harvest) the volume produced is decided in August, making this product a wine with limited quantities.

Tasting

EYE: Pale and brilliant tutu pink color.

NOSE: Intense aromatic, aromas of exotic fruits, peach and red currant.

PALATE : Greedy, round, refreshing and well balanced.

TEMPERATURE : Between 8°C and 12°C.

DRINKING : Always chilled, with or without ice cubes, it is the perfect drink for relaxed aperitifs and improvised meals.



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