



CHÂTEAU FERRYLACOMBE



Vintage : 2020

Colour : Rosé

Region : Côtes de Provence (AOP)

Grape variety : Grenache 50%, Syrah 20%, Cinsault 20%,
Vermentino 10%

Screw Cap

Alcohol Strength : 12,5% by volume

Description:

Evidence has a very pale color with light peach reflections.

The nose is very expressive, on citrus and red fruits.

The mouthfeel is fresh and balanced, with citrus notes such as grapefruit and lemon as well as a touch of apricot. The finish is very long.

Winemaker's notes:

The grapes, coming from "sustainable practice" vineyards planted in clay-limestone terroir, are harvested at night in low temperatures, in order to limit the loss of color. They undergo systematic sorting and are vinified between 14° C and 18° C in temperature-controlled vats. Malolactic fermentation is blocked to preserve the wine's natural acidity

Serving Hints :

This wine is ideal to be serve by itself as an aperitif, but is also excellent with white meats or grilled fish, mixed salads, Paella or Thai Satays

Bottle size : 750ml