

Moulin de GASSAC

GUILHEM ROSÉ 2017



A classy rosé!
Perfect with grills, barbecues, salad and fruit dessert.
Best served between 10°C and 12°C.



Name of the wine	Guilhem Rosé
Country / Region	France / Languedoc.
Terroir	The Thau Lagoon region.
Appellation	IGP Pays d'Hérault.
Colour	Lively, vivid rose pink. Some salmon glints.
Nose	Pleasant, intense, floral and mineral.
Palate	Well balanced with freshness combining red currants and berries tight final.
Finish	Splendidly fresh and long: thoroughly "more-ish".
Soil Type	Clay and limestone terroir close to the Thau Lagoon.
Grape varieties (~)	50 % Syrah, 50 % Carignan.
Vinification	100% De-stemmed. Direct pressing.
Maturing	5 to 6 months in stainless steel tank.
Yield (~)	50 – 60 hl/ha
Alcohol	12% Vol. Drink within 12 months.

