

## PREIGNES PARADIS ROSÉ

12 % vol.

IGP - PAYS D'OC



100 % Grenache



Volcanic and clayey-gravelly soils



Rigorous preliminary selection

Pellicular maceration for 4 hours in the press

Low temperature vinification

Pneumatic renneting with press separation



Amazing! Here is a magnificent salmon dress full of promise... Class? Discover an expressive nose that is shared between rose and grapefruit, all in elegance and restraint. Then, thirst-quenching, fresh, mineral and crunchy, the mouth expresses itself with seriousness and finesse. The whole glides on a fruity finish of cherry and blueberry with an opulent substance... so that the taste buds do not get tired of it.



We imagine it with squid a la plancha, a wild asparagus risotto or even a tartare fish with citrus fruits and fresh coriander... to push the doors of Paradise!



Qualenvi certified since 2006, we are now labeled **High Environmental Value (HVE)** operation. This label is based on indicators and a requirement for results of "green practices" which relate to the entire operation. Beyond the environmental commitment, we have entered the «big leagues» of the **Quality** approach by obtaining **ISO 22000 certification**. This **international standard** demonstrates the company's ability to identify and control the dangers associated with Food Safety.