



Cuvée Trassegum Rosé

(means « love potion » in occitan language »)

Out put : 45 hl/ha

Varietals : Cinsault (20%), Grenache (20%)Syrah (60%)

Wine making process : This rosé wine is made with fermentation in 500 liters French oak barrels .

Tasting notes : This grape left to mature in barrels gives this rosé wine an originality and elegance second nose. Its robe, with its goosberry colouring, sparkles. Its powerful nose combines the harmonious aromas of fresh and black fruits followed by a slight burny tang giving it great complexity. The mouth is alltogether crunchy, full, long and complex.

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