



LE PETIT GIGP Méditerranée rosé

Varietals: 35% Syrah 35% Grenache 30% Cinsault Soil: From our young vines in clay-limestone soil.

Vinification: A cold skin maceration followed by a direct pressing with controlled temperatures. The fermentation is done in stainless steel tanks.

The Mediterranean vintage of the Gueissard estate is an invitation for pleasure!

Synonymous with conviviality, this cuvée, entirely dedicated to rosé, can be shared with friends and family. A summer wine, aromatic and fresh, that combines quality and simplicity!

Like the small colored grape that adorns its label, this Provence rosé has a touch of eccentricity within to make it the star of the summer! A wine to enjoy under a pleasing arbor when the sun is at its zenith.

Taste: Beautiful pale pink color.

The nose is very aromatic with a lot of brightness where amylic and sour-candy notes are mixed. A real treat! Easy to drink, crisp, with citrus aromas; the mouth is fresh and supple.

When to open a bottle: Right now.

Food pairing: A perfect aperitif as well as an accompaniment to summer dishes, ideal with grilled prawns.

Serving temperature: 10 to 12° C Aging potential: 1 to 2 years.

