

LA BELLE ANGÈLE

ROSÉ

La Belle Angèle was a famous character of the early 20th century. Known for her beauty and joie de vivre, she was the muse of many French impressionist painters.

La Belle Angèle wines praise this figure of the «Belle Epoque» by embodying the same values that characterized the woman : charm, elegance, joie de vivre and fine taste.

Discover this range of fresh, fruit forward and expressive Vin de France in a distinctive and contemporary French design.



SOIL

Clay-limestone, sand and silt

GRAPE VARIETY

Grenache is a grape which comes from Spain and that gives powerful and generous wines. Roots are vigorous and resistant. By controlling yields, the expression of aromas is better and the color more intense.

To produce rosé wines, Grenache is often blended with Cinsault. This late grape variety needs sun and hot weather to mature. The roots are fertile and productive especially when grown in poor and dry soils. The Cinsault temper the richness of Grenache by giving freshness and tension.

VINIFICATION

Direct pressing. Clarification of the must by flotation in order to obtain a very clear juice which is vinified as a white wine and fermented at controlled temperature (15°C). No malolactic fermentation.

AGEING

Our Rosé is aged in vats for few months. The ageing period is voluntarily short in order to keep fruit forward aromas.

TASTING NOTES

Pretty pink in color, this wine is perfectly balanced, fresh, lively and smooth, with floral and fruity notes.

WINE & FOOD

Its fresh delicate aromas will perfectly match salads, barbecue or asian cuisine. It is also excellent served on its own, as an aperitif.

Serve at 8°C.

