



Cuvée « MoZaiK » ROSE

2025

I.G.P. VAR (75 cl)

FOR PIKNIK

Greed and lightness



AWARDS

Sélection Concours des Vins ELLE à TABLE 2024

Médaille d'or Vignerons Indépendants 2020.

VINIFICATION

Clay limestone soil.

The harvest takes place late, between September 10 and October 10.

Nights are cooler in our area of the Var hinterland and our vineyard is located at an altitude of 300 m.

The harvest is carried out mechanically overnight between 3 and 9 am in the morning.

Vines are very close to our winery which allows us to bring grapes very quickly when pressed.

The skin maceration is rapid: 3 to 6 hours maximum for grenaches and 1 hour for syrah for example.

The settling is carried out cold (between 8 and 12 ° C) for 48 to 72 hours.

The alcoholic fermentation is launched at 14 ° C and then thermoregulated between 16 and 18 ° C for about 10 days.

We then proceed to aging on fine lees in stainless steel and concrete tanks for 2 months.

All the vats are then racked and filtered at the end of December.

Blends are carried out studiously at the start of January and the wine is ready for tasting. around February 15.

BLENDING

30% Syrah - 20% Merlot - 20% Caladoc - 10 % Cinsault—
10% Grenache—10% Marselan -

TASTING

Color : Bright with shades of pale pink

Nose : Fruity and flattering, lots of gourmandise.

Palate : notes of red fruits and white flesh. Fresh and very fruity, balanced and pleasant together, nice roundness.

A gourmet moment...



TO DRINK WITH

Ideal to take in your picnic basket by the sea or a lake in the mountains, and why in your garden during improvised evenings...

To enjoy with meals in all simplicity: tomato and basil tart, anchoïade and its seasonal vegetables, grilled sardines....

	HxLxP (cm)	Poids (kg)	UVC /carton
U.V.C.	30x73x73	1.2	6
Carton	15x31x22	7.5	104
Palette	140x120x80	770	624

Instilling sharing...