

DOMAINE DAMIENS



PIERRE-MICHEL BEHEITY VIGNERON

Rosé



IN THE VINE

GRAPES

Cabernet Franc

SOILS

From the “Boulbènes” soils, the freshest of the Domaine of loamy origin and located at the foot of the hillsides.

CERTIFIED ORGANIC VITICULTURE

Working the soil or cover planting according to the climate to help the soil to work naturally, providing the best balance of growth. “Sweet pruning” and “ébourgeonnage” to control the growth and avoid abiotic stress. The vines are trained with an optimum of leaf area to take advantage of light energy.

IN THE CELLAR

Cabernet Francs come from the press. Also, winemaking is done with a minimum of inputs since it only contains 0.08 g/L of sulphites maximum.

Fermentation takes place in vats at low temperature to maintain maximum “freshness”.

TASTING TIPS

Aromas of strawberry, blackcurrant buds and a creamy, suave palate. Its “smooth” side on the palate makes it ideally an aperitif rosé for which gastronomy does not frighten.

Serve chilled with aperitifs, tapas, cold meats, sushi...

DRINKING WINDOW

1 to 2 years.

Conditionné en bouteille de 75cl et en poche de 3L

