



Domaine LA BOUYSSSE



L'as-tu bu ?* 2017

IGP Aude Hauterive - rosé

Blend : 40% syrah ; 30% grenache ; 30% cinsault

Alcohol proof : 13%

Terroir : Fontfroide

Soil : rocks and sandstone of Fontfroide

Age of vineyard : 15-30 years

Yields : 55hl/ha

Vinification : pressed rosé for the three grapes. Cold stabilisation at a low temperature (4°C) for 5 days, and settling. Vinification at controlled temperatures (15-16°C). Short ageing in stainless steel vats.

Production : 20 000 bottles

Packaging : bottles of 75cl with screw cap.

Bottling : December 2017

Tasting notes



Color : pink with violet lights.

Nose : blackcurrant, strawberry and raspberry.

Bouche : lively wine with a beautiful persistence at the finish.

Can be kept : 2 years

Wine-food pairing : As an aperitif. With cured meats, barbecued meat and fish.

Serve : 10-12°C



* Available with "Martine" label

Domaine La Bouysse

3 chemin de Montsérét – 11200 St André de Roquelongue

T : 04 68 45 50 34 – F : 04 68 45 09 86

info@domainelabouysse.com – www.domainelabouysse.com