



Domaine LA BOUYSSSE



Floréal 2017

AOP Corbières rosé

Blend : 90% grenache ; 10% syrah

Alcohol proof : 13.5%

Terroir : Boutenac (grenache) ; Fontfroide (syrah)

Soil : clay-limestone with rolled pebbles in Boutenac (grenache); rocky and sandstone in Fontfroide (syrah)

Age of vineyard : 15 years

Yields : 40hl/ha

Vinification : pressed rosé with cold stabilisation at a very low temperature (4°C) for 5 days and settling. Vinification in stainless steel vats at controlled temperatures (15-16°C). Short ageing in stainless steel vats.

Production : 4 000 bottles

Packaging : bottles of 75cl

Bottling : January 2018

Tasting notes



Color : very pale pink, bluish.

Nose : intense and gourmet with cherry, raspberry and blackcurrant notes.

Mouth : lively, fresh and vinous with subtle redcurrant notes.

Can be kept : 2 years

Wine-food pairing : poultry, tomato meal, couscous and tajine, spicy dishes and aubergine dishes.

Serve : 10-12°C

Domaine La Bouysse

3 chemin de Montséret – 11200 St André de Roquelongue

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

info@domainelabouysse.com – www.domainelabouysse.com