

Pierre et Papa, Rosé, IGP Pays d'Hérault, Languedoc, France, 2018



Producer Profile

Inspired by the fanciful tales of Pierre Renard and his father, Pierre et Papa is a compact range of high quality whites, reds and rosés made from grapes sourced throughout Southern France. With packaging influenced by old advertising ephemera, Pierre et Papa's nostalgic feel is very much in tune with the desire to seek out honest value.

Viticulture

From approximately 40 year old vines planted at around 5000 vines per ha on selected plots across the Languedoc. In this sunny corner of France grapes can ripen to full maturity and express great varietal character. The sandy limestone and clay soils ensure naturally low yields, the perfect conditions for producing rich, concentrated, ripe grapes.

Winemaking

The grapes are harvested at night when the temperature is cool, in order to protect them from oxidation. The juice is collected after a gentle pressing and is cooled down very quickly. Fermentation is at low temperatures to keep the fruit character. The wine stays on its fine lees at least two months.

Oak Treatment

No oak treatment.

Tasting Note

Bright pink, this is a light and refreshing rosé bursting with red fruits, lychee and green apple, a perfect balance of roundness and length which makes for an easy drinking wine for all seasons.

Food Matching

Beautiful with a smoked salmon dish, prawns or salads.

Technical Details

Blend: Cinsault 100%

ABV: 12%

Closure: Screw cap

Colour: Rose

Style: Still wine

Suitable for Vegetarians:

Yes

Suitable for Vegans: Yes

Organic: No

Biodynamic: No