



DOMAINE GUIZARD

Rosé 2016

Domaine Guizard is located 5 kilometers west of Montpellier in Southern France near the Mediterranean. Above all it is the faithful devotion to a soil that permitted the preservation of this estate by the same family without interruption since 1580. The cellar is set up at Lavérune in the center of the old village, inside the former outbuildings of the Chateau, and it bears the name "La Ménagerie". The estate farms 40 hectares of vines and has grown in accordance with sustainable farming.

APPELLATION: AOP Languedoc.

SOIL: The vines are grown on a rolled pebbles quaternary soil.

GRAPES VARIETIES: 80% Grenache and 20% Mourvèdre.

TYPE: Rosé Wine.

ALCOHOL CONTENT: 13% by volume.

EAN CODE: 3 760144 210013

VINIFICATION: Harvest is done at night in order to keep the aromas of the grapes. The grape varieties are immediately pressed, then clarified at low temperature. Alcoholic fermentation is done between 15° and 18° C for three weeks. Wine aging continues in vats for 4 months on fine lees.

BOTTLE CLOSURE: The Helix cork is a revolutionary tool which combines the advantages of the natural cork with those of the screw cap. It permits opening the bottle without a corkscrew, closing it back quickly and without effort, and this while maintaining the advantages and the design of the natural cork.

AROMAS & FLAVORS: Light color with coral glints. This floral and fruity wine mixes aromas of peach, orange and jasmine. The taste is soft with aromas of flowers and citrus fruit, evolving in a well-rounded sensation.

FOOD PAIRING: Pizza, mussels, fish, and salad. This rosé is perfect for the aperitif and buffet.

AGING POTENTIAL: 1 to 2 years.

AWARDS:

2015: Gold Medal at concours des Grands Vins de France 2016

2015: Recommendation on 2016 Hachette Guide of Rosé wines

2014: Silver Medal at contest of Grands Vins de France 2015

