

Domaine du Bosc-Rochet

"Mademoiselle" Rosé

Pale and brilliant pink color. Notes of raspberry, black current buds and a touch of citrus. The fruit driven attack is frank and fresh with a beautifully persistent finish.

100% Cinsault

Under Organic Conversion

Appellation	Pays D'Oc IGP
Vineyard	The vineyard stretches over 35 hectares, of which 21 are AOC Minervois classified. The soil structure is diverse, comprising rolled pebbles, sandstone and limestone. On the stony soils where water is in short supply, the rocks are first crushed before the vine can be planted. The climate is characteristic of the Mediterranean, very dry and benefiting from exceptional sunshine.
Vinification	De-stemming, skin contact for short time followed by pressing of the first juice to have the lightest color possible. Fermentation and aging in tanks.
Pairing	Perfect as an aperitif. An incredibly versatile wine that besides obvious pairings with Provençal cuisine, goes well with Asian dishes, sushi, curries, Middle-Eastern fare, fish and seafood as well as burgers and grilled meats.
Serving	Serve at 45°F

The family vineyards of Domaine du Bosc Rochet are cared for with passion and love for the land by Michael and Christine Barthes who produce unpretentious and generous wines. Three generations have worked this rugged thirty hectare property nestled on one side on the plateau of Cazelles, with diverse soils and a rolled pebble surface. The Domaine du Bosc Rochet is based on essential values, starting with respect for the sacred bonds that unite the family, whereby the vineyard is viewed as a gift from one generation to the next.