

Sélection - *Miss Emma*

Côtes du Rhône Rosé AOP



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Gourmet & delicate



GRAPE VARIETIES

40% Grenache - 20% Syrah -
20% Mourvèdre - 20% Carignan



VINIFICATION AND MATURATION

This wine is produced by bleeding rosé technique after a cold maceration of many hours, major rapid and delicate phase for the colour, aromas, and style of our rosé. Then alcoholic fermentation at low temperature, in such a way to extract and develop fine aromas. The malolactic fermentation isn't made to preserve freshness. It is matured on fine lees during 6 months in inox tank before bottling at the estate.



CONSERVATION

Ready to drink, ageing potential of 2 years.



TASTING



The colour is a tender pink with salmon hues. The nose is fruity with citrus notes. The palate is delicate and elegant, well-balanced between freshness and roundness.

WINE AND FOOD PAIRING



Served between 10 and 12°C, its will perfectly goes for aperitive, mediterranean meal, or a spicy one.