

# Tradition - *Valériane*

Côtes du Rhône Rosé AOP



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*A sunny fruity*



## GRAPE VARIETIES

40% Grenache - 40% Syrah -  
20% Cinsault



## 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 bright pink. The nose is fresh and intense, developing red fruits aromas and floral notes. In mouth, it is well-balanced and generous, with a seducing long finish.

## WINE AND FOOD PAIRING



Served between 10 and 12°C, its is well paired with starters, salads, cold meat, and white meat such as roasted chicken, rabbit terrine.



*The cuvée Tradition exists in white, rosé and red*



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