

**PERLES DE ROSE NV**  
**Domaine de Bachellery**  
IGP OC



**TECHNICAL FEATURES**

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The grape juice is directly selected after picking thanks to a double bottom inside the bins right after picking and directly poured into vats. The juice is poured into the tanks protected with carbonic gas and stabilised at 8 ° during 24 hours to get the pulp precipitated and clarified. Racking. Fermentation with addition of especially selected yeasts for their aromatic qualities, during 40 days, in stainless steel vats, at a low temperature.

Maturing for 6 months in closed tanks, on fine lees, then racking, fining and bottling.

Alcohol content : 13 % alc.vol.

**TASTING NOTES**

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A blend of Grenache, Cinsault, Syrah, ... the proportions may change according to the vintage and... the winemaker's mood... During the fermentation, the different juices are regularly added into the blend as the different varieties are harvested.

A nice rose petal colour with mango shades.

On the nose, dominating notes of raspberry, wild peach, and pink pomelo.

On the palate, round and refreshing, a delicious acidulous harmony, with notes of pomelo, and a crispy mix of red fruit and citrus notes. A nice balance.

**SERVING ADVICE**

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Always keep your bottles laying down, in a dark and fresh place (10° à 15°C). Open your bottles 1 to 2 hours before serving.

Cellaring : Ready to drink today and on the next 3 years.

Nice served at 10/12°C, with delicatessen, grilled meat, melon, Lacaune's ham.