

DOMAINE DE
Mourchon



LOUBIÉ

AOP CÔTES DU RHÔNE VILLAGES SÉGURET

Mouthwatering, juicy and appetizing this Grenache-based rosé is a constant summer staple and has quite a following.

There are extra layers of flavour here... it's well made and has enough concentration to last.

Decanter



TASTING NOTES

Pale salmon in colour this rosé offers a bouquet of summer berries, peach and a little tangerine. It is mouth-wateringly juicy, has a medium-bodied creaminess and is packed with vibrant fruit flavours.

Ideal as a summer aperitif but well enough structured to stand up to seasonal foods such as salad Niçoise, a watermelon, basil and burrata salad, dressed crab and prosciutto.

GRAPE VARIETIES	70% Grenache, 30% Syrah
TERROIR	The fruit for this wine comes from young vines planted on the Loubié terroir of our vineyard where there is well-draining sandy soil as well as limestone and clay.
AGE OF VINES	15 years
YIELD	38hl/ha
WINEMAKING	Harvested at sunrise to take advantage of the cooler night temperatures and preserve the aromatic character. Direct press and cold-settling before fermentation in stainless steel tanks at low temperatures.
AGEING POTENTIAL	2-3 years
CERTIFICATION	organic

1248 CHEMIN DU TERRON - 84110 SÉGURET - FRANCE

+33 (0)4 90 46 70 30 - INFO@DOMAINEDEMOURCHON.COM - WWW.DOMAINEDEMOURCHON.COM