ROUGE CLAIR





Creations



WINEGROWER'S NOTE

Rouge Clair, the alter ego of Gris Blanc, breaks the wine mould and astonishes with its freshness and disruptive packaging. This is a blend showcasing the region's flagship variety of Grenache for moments shared with friends.

The grapes for this trendy blend come from terroirs in the Eastern Pyrenees.

The moderate alcohol level and gourmet notes indicate a light blend that can be enjoyed all year round.



WINEMAKER'S NOTE

This light, certified organic red is made from organically grown grapes showcasing the particular nuances of their terroir. The grapes are harvested plot by plot, when perfectly ripe. Each plot is then vinified separately. The Grenache is macerated overnight and the Syrah for several days at cold temperatures to preserve all the typical aromas of the grape. All the grape are vinified using a short traditional maceration period of fewer than five days.





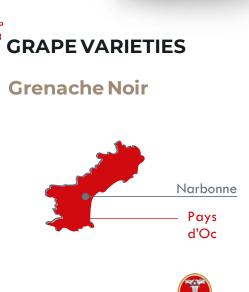
TASTING NOTES

This blend stands out through its bright ruby colour, revealing its delicate nature.

Its subtle nose offers up fresh cherry and strawberry aromas with delicate floral touches.

This is a well-balanced wine with freshness and harmony that make it a perfect option for fans of light, gourmet varieties.

Serve chilled at 13°C, as an aperitif or with dishes grilled à la plancha, stir fried prawns or vegetable risotto.



GÉRARD BERTRAND