



## Creations



### Winegrower's note

As a land of contrasts, Languedoc-Roussillon gives birth to fruity wines, representative of exceptionally diverse terroirs. The foothills of the Corbières and the Minervois, where the garrigue intertwines with the great Mediterranean Sea, combined with optimal sunshine, represent the ideal cradle for the cultivation of vines. Here is where the 6<sup>ème</sup> Sens is born, as the promise of the original expression of the typical grape varieties of the South of France. The fruit of the alchemy of climate and earth, the 6<sup>ème</sup> Sens is the ideal consensus of sight, touch, hearing, smell and taste and will lead you to the discovery of your 6th sense.



### Winemaker's note

Made from organic grapes reflecting all the nuances of their terroir, 6ème Sens is certified AB organic. All the grapes are picked by hand.

The 6th sense is a rosé made according to the Saignée Method. The harvest is not left to macerate before "bleeding" to avoid extracting too much color. Fermentation starts after the settling and resting of the must for about 48 hours. All the manipulations are carried out under protection of carbonic gas, until the start of fermentation at low temperatures, from 15° to 18°C. The wine is then settled on its fine lees until the start of the malolactic fermentation. A short ageing in vats precedes the bottling.



### Tasting notes

The color is a beautiful deep pink.

The nose reveals aromas of red berries and English candies.

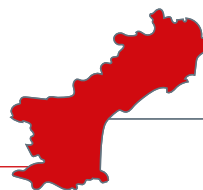
The attack on the palate is pleasant, with a great fruity taste. The sour aftertaste is enjoyable.

To be enjoyed at 12-13°C as an aperitif, with Mediterranean cuisine (grilled eggplant and peppers), mixed salads, grilled meats with herbs.



### Grape varieties

Grenache, Cinsault, Syrah



Pays d'Oc

Narbonne

