

SO'VIVE ROSÉ NATURALLY LOW IN ALCOHOL

Pays D'Oc



CREATION



Winegrower's note

"So' Vive" is a light, refreshing wine, perfect for the aperitif, with its 9.5 degrees of alcohol.

This wine embodies freshness and conviviality, offering intense aromas and delicate flavors that invite relaxation and happiness, ideal for moments of sharing.



Winemaker's note

Each grape variety is harvested at full maturity to preserve all the aromatic richness of the fruit.

Pressing is gentle and carefully controlled to extract the finest juices. Fermentation is partially halted to maintain the perfect balance between freshness and natural sweetness.

No malolactic fermentation is carried out, ensuring a lively, refreshing acidity that defines the So' Vive cuvée.



Tasting notes

The color is pale pink with delicate salmon highlights.

The nose is highly aromatic, dominated by tangy red fruits (raspberry, redcurrant) and a subtle floral touch brought by Muscat.

The palate is round, smooth, and indulgent, with a lovely sweetness balanced by lively freshness. The finish is fruity, crisp, and refreshing.

Best enjoyed between 8 and 10°C as an aperitif to fully appreciate its aromatic freshness, or paired with fruity desserts, exotic salads, or lightly spiced dishes such as Asian cuisine.



Grape varieties

Grenache, Syrah, Muscat Petits Grains



GÉRARD BERTRAND