



mas de

# carrat

## ROCHE LONGUE 2019

APPELLATION AOP LANGUEDOC

GRAPE TYPES Grenache 70 % - Syrah 30%

ORIGIN Saint-Drézéry - Growing area: hillsides with stony clay and limestone soil from the Quaternary period  
Average ages of vines: 25 ans  
Planting density: 6400 rootstocks per hectare

VITICULTURE Full tillage of the soil in rows and cavallons  
Hand-picked in 20 kg crates  
Yield: 35 hl per hectare

WINEMAKING Crushing of whole bunches of grapes followed by static cold settling of the must.  
Fermentation started in stainless steel tanks with temperature control.  
Filling and malolactic fermentation.

TASTING NOTES Served at 6°-8°C  
Bright, pale colour with a delightful nuance of vine peach. The nose develops subtle notes of peach, apricot and immortelle.  
The mouth is vinous with a hint of caramel.  
In short, a delightful, gastronomic rosé and a wonderful partner for pan-fried prawns.

**Alcohol: 13% by vol.**  
**Capacity: 75 cl**  
**Bottles: 1 700**