

# AB

## ANDRÉ BRUNEL



### Rosé - 2023



#### Terroir

Our young vines producing our rosé are located in the commune of Saint-Geniès-de-Comolas, in the Gard. They are planted on sandy soil (ferruginous red sand) and a clay-limestone subsoil which allows good rainfall penetration, low sensitivity to drought, and the production of fresh and fruity wines.

#### Tasting Notes

Our Côtes-du-Rhône Rosé, crafted from a harmonious blend of Grenache and Cinsault grapes, captivates with its delicate floral and fruity symphony. Its pale pink robe evokes summer sweetness while its bouquet exudes enchanting floral aromas, reminiscent of rose petals and lavender. On the palate, the freshness of red fruits, such as strawberry and raspberry, intertwines subtly, offering a light and balanced tasting experience. This wine embodies the elegance of the region, inviting you to savor each sip as a stroll among blooming vineyards.

### Fiche technique



#### Vinification

Vinification in concrete tanks at controlled temperatures around 14°C.



#### Aging

6 months in concrete tanks.



#### Blend

Grenache (50%), Cinsault (45%), Syrah (5%).



#### When to Drink

12  
Within the year.



#### Average Age of Vines

5 years.



#### Yield

40 hl / ha.