Gris Marin Rosé Gris de Gris, AOP Sable de Camargue 2024

FCA0142024

— Languedoc, France

A delicious, pale and versatile rosé from the sandy Camargue.

Production

This wine is produced in the beautiful and rugged Camargue in South of France. The Camargue is a wild and natural environment surrounded by abundant wildlife including flamingos and the world-famous wild white horses. The famously sandy dune soils of Camargue have been deposited by the sea and the wind. These are poor soils, almost devoid of silt and clay. Free-draining and mobile, they have prevented the encroachment of phylloxera since the late 1800s. The grapes are grown on two plots, L'Abbé and Les Sablons. Machine-harvested and refrigerated before a light pneumatic pressing to achieve a delicate wine with as little oxidation as possible. Several rackings and cold settlings are carried out before fermentation. Fermentation is slow and cool, lasting two to three weeks.

Tasting note

Delicious ripe peach and melon, with a twist of pink grapefruit zest and the freshness of a sea breeze. An enchantingly pale, rose gold colour with a lovely weight and texture across the length of the palate and a lingering taste of wild strawberries.

Food Match

Pair with a sunny terrace and a slice of pissaladière. A perfect apéritif, either on its own or served with slices of saucisson and fresh gougères. Also the perfect choice to drink with summery salads, soupe au pistou, or a wide range of simply prepared fresh fish and shellfish dishes, be it barbecued sea bream, a plat de fruit de mer or sushi, sashimi and tempura.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
IGP Sable De Camargue

Winemaker:
Jérôme Castillon

Grape Varieties:
Grenache Gris 90%, Carignan 10%

Suitable for:
Vegan

Bottle Barcode:
3760108283152