



La Ferme Julien Rosé 2019

La Ferme Julien Rosé has everything you would expect from a good rosé wine. Fruit, freshness and a beautiful colour. Ideal as an aperitif or with a meal amongst friends...

PRESENTATION

If you like easy drinking rosé wines, this one is perfectly suiting aperitifs and simple cookery.

The years in 9 regularly mark the memory of winegrowers and this vintage was no exception. After an early bud burst in early April, flowering was gradual and took place in good conditions in all the vineyards. Then a hot summer began in late June, which the vines bravely resisted: they suffered little from water stress, thanks to the chamomile herbal infusions we sprayed on the vegetation to cope with the heat. Finally, the harvest went as usual, without any particular precocity. The wines are promising; a vintage in 9 is born, once again, under a lucky star.

AGEING

Wine elaborated by Saignée method. Vinification in stainless steel tanks until January, the wine is then bottled after fining.

VARIETALS

Cinsault, Grenache, Syrah

SERVING

10-12°C on hors-d'oeuvres, cold buffets, tomato salads, grilled meat, ... and other summer lunches.

TASTING

Pretty delicate petal-rose colour. This wine offers an expressive, particularly fruity nose with notes of red fruit and citrus. On the palate, this wine shows a beautiful aromatic richness and a perfect balance between the body and the freshness.

