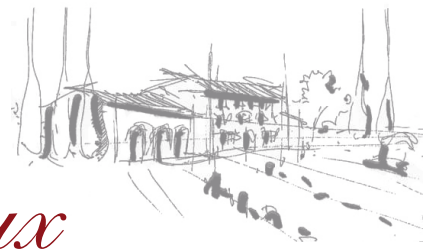


Domaine  
*Le Clos des Cazaux*



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## CÔTES DU RHÔNE ROSÉ

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**Grape Variety :** Cinsault, Grenache, Syrah.

**Yield :** 35 hl/ha

**Terroir :** slopes consisting of sandstone and Miocene marl, this place is called "Les Cazaux".

This rosé is made from our fruitiest Syrah and the most supple Grenache to give this type of wine its necessary structure and fatness. The grapes, harvested by hand early in the morning, are destemmed, and then macerated for a short period of time in the pneumatic press before being pressed. The fermentation then takes place at a low temperature of 15° maximum. This whole process has been designed so as to obtain a rosé with a reasonable alcoholic degree (between 12.5 and 13 % maximum), a pale colour and above all a freshness as well as elegant and persistent aromas.

The maturing process lasts 6 months and takes place in vats sheltered from the air and at a controlled temperature in order to keep the finesse of the aromas intact.

### Description

**Colour :** Salmon pink colour

**Bouquet :** Aromas of red fruits, rose and white flowers.

**Palate :** The first impression is marked by the freshness of the wine. The fat and vinous flavours of little red fruits are the same as those of the bouquet.

### Food pairing suggestions

**Starters :** Mozzarella, tomato and basil Millefeuille, marinated peppers, Pistou Soup, melon with cured ham, shrimp and chorizo skewer.

**Main courses :** Stuffed squid, swordfish steak, grilled chicken or pork breast with ratatouille, Penne Primavera, red mullet fillets with tapenade.

**Cheeses :** Fresh and ripened goat cheese, Banon, fresh Saint-Marcellin.

**Serving temperature :** 8 °C to 10 °C for an aperitif, 10 °C to 12 °C to accompany a meal.

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