

LES FANTASIES DE CATION

Coup de Folie Rosé 2019



Appellation	PGI Pays d'OC
Terroir	Clay-limestone
Production surface area	2 hectares
Varieties	39% Syrah - 18% Grenache 43% Mourvèdre
Average age of vines	4 to 30 years old
Planting concentration	3,600 to 5,500 vines / hectare
Pruning technique	Cordon and goblet
Yield	25 hectolitres / hectare
Harvest	Manual in small crates. First grape assessment on vine. Harvest kept in a cold room. Direct pressing of whole bunches. Harvest dates, 5th to 8th September 2019.
Vinification	Grape varieties vinified separately in thermo-regulated stainless steel vats. Cold stabilisation, settling and alcoholic fermentation initiated at 16° to 18°C.
Maturing	5 months in thermo-regulated stainless steel vats.
Analytical data	Alcohol 13° Residual sugar <2g/L
Consultant oenologist	Claude Gros
Annual production	6,100 bottles Bottled on 27th January 2020

• **Tasting notes:** Pale salmon pink colour. A fruity nose, with delightful notes of fruit drops. Inviting freshness on the palate, enhanced by notes of red summer fruit. Ideal served as an appetizer or with summer salads, pork chops or grilled white meat. Serve at 9° to 12°C.