

# GOURGASSE



## IGP COTEAUX D'ENSÉRUNE

### GRAPE VARIETIES:

A blended of 70% Cabernet-Sauvignon and 30% Grenache Noir.

### TASTING NOTES:

This deliciously fresh rosé, with its bright hue the colour of rose petals, is made from the Cabernet-Sauvignon and Grenache Noir grape varieties. The nose is dominated by aromas of strawberry pulp, enhanced by hints of citrus fruit. The palate offers us an agreeable freshness supported by fine acidity, allowing us to anticipate a pleasant aromatic persistence which will express itself marvellously with an aperitif or accompanying "charcuterie", fish and spicy dishes.

### VINIFICATION AND AGING PROCESS:

The grapes are harvested at a high level of maturity.

The harvest which is totally de-stemmed is carried out at night by machine.

Traditional vinification:

The juice comes 100% from the press.

Followed by a clarification for 36 hours at 6°C (43°F).

The clarified juices are run off.

The alcoholic fermentation lasts for 21 days.

Temperatures are controlled at around 16°C (61°F).

Light fining and filtering are carried out before bottling.

### SERVING TEMPERATURE:

Serve cool at around 10°C (50°F).



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