



Domaine de La Ferme Blanche

PROTECTED DESIGNATION OF ORIGIN

Rosé



43% Grenache; 43% Cinsault (An « empty harvest » is first done in July to prune the excess of this over-productive grape), 10% Mourvèdre 4% Carignan.

80 % on the hillside open on Cassis Bay.

Clay and limestone ground. With a higher limestone concentration on the hillside

Harvest: Hand-picked, from August to September, using small cases.

Sorted, destemmed, skin macerated then pressed using soft pneumatic power. Musts are then settled at 12 °C. Alcohol fermentation then start at precisely controlled temperature.

26 000 bottles a year



Its vibrant, shiny dress is a feast for the eyes with its salmon, peach colour. The nose is well defined, and precise: you will enjoy its subtle fresh fruit aromas: citrus first, then raspberry and apricot. Will your mouth be jealous of your nose ? Then try its soft yet lively body, gradually leading you to a distinctive anis finish. A wine for every occasion !



Around 8° C to enjoy it to the fullest.

Have it by yourself or together with friends to bound over sharing a fine Cassis Rosé.



Great when enjoyed over lamb rack, schrimp skewers, osso bucco or a calzone pizza. While also great along with a ratatouille or meatpie, keep in mind our rosé also goes wonderfully with spicy thai and indian cuisine !