

Ferme Blanche Cassis Rose

Domaine de la Ferme Blanche

France - Provence - Cassis AOC

Its vibrant, shiny dress is a feast for the eyes with its salmon, peach color. 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 !

Specifications

Appellation	Cassis AOC
Wine Type	Rosé
Varietals	43% Grenache, 43% Cinsault, 10% Mourvedre and 4% Carignan
Age of Vines	Average 25 years
Agricultural Practices	Organic
Soil type	Clay & Limestone
Vinification	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.
Production	4,000 (9-liter cases)
Pairings	Lamb rack, shrimp skewers, osso bucco or a calzone pizza.

