



# Les Cèdres

## IGP Gard Rosé



**Grape variety :** 100% Grenache

**Terroir & Cultivation :** Sandy soil  
*Organic wine*, traditional soil tilling, using soil conditioners of natural origin.  
No herbicides or pesticides.

**Winemaking & aging:** Direct pressing.  
Fermentation in temperature-controlled stainless steel vats.  
Alcohol content of 12.5% vol.

**Tasting:** This wine with pale gold color, takes us on notes of yellow fruit and exotic fruits. The mouth is fresh and full extends on a citrus finish

**Laying down:** Open from now onwards and within the next two years

**Food/Wine pairings:** Enjoy as an aperitif on a brasucade of mussels from Languedoc, summer salads and smoked or grilled fish.  
Serve at about 8°.

**JULIE & NICOLAS**

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