

Varieties:

40% Merlot, 40% Syrah, 20% Tannat

rosé de pressée

Serving suggestion:

Serve chilled, before or during a meal. Excellent with tapas, summer dishes, Italian food, spicy and exotic cuisine.

Tasting notes : **a Tariquet flush...**

Tariquet's rosé will accompany the aperitif, a starter or main course with ease.

A beautiful grenadine colour with soft spicy notes opening to the delicious combination of wild raspberry and flower petals. An exquisite bouquet, both subtle and intense. This rosé is rich, full bodied and fresh on the palate. A pressed rosé where the red grapes are vinified as those of the white.

Storage:

Should be stored upright, in a cool dark place. To enjoy its full potential, drink within one year of bottling.

