



TECHNICAL SHEET

Colibri Rosé

AOP Languedoc, France 2021



Variety/Varieties

Syrah 60%, Grenache Noir 40%

Grapegrowers

Les Celliers Jean d'Alibert

Harvest Dates

Mid-September

Vineyard Sites

Les Celliers Jean d'Alibert

Climate

Mediterranean with cooler night

Soil

Chalk and clay

Vine Management

Double guyot tressling, 6000 vinestock per hectares, maximum yield at 60 hL/Ha.

Cellaring Potential

1-2 years

Serving Temp

10 °C

Alcohol

12.68%

Residual Sugar

1.2 g/l

pH

3.45

Total Acidity

4.45 g/l

Wine Making

Thermo controlled fermentation for ten days, ageing on the lees with regular stirring.

Palate

Fresh attack on the palate with good roundness, fruity and mouth-watering end.

Food Pairing

Seafood, summer salads and BBQ dishes or on its own as an early evening aperitif.

Colour/Appearance

Pink

Aroma/Bouquet

Floral and fruity aromas of raspberries, strawberries, cherries, and white peach with bursts of orange.

