

le Gouleyant

Malbec Rosé, 2024

Vin de France

Terroir and viticulture

The wines in this cuvée come from estates planted in the northern and southern regions of Occitanie on clay-limestone soils. The different macro-climates enrich the blend with complementary expressions of Malbec.

Vinification and aging

Harvested early in the morning and pressed directly to preserve the freshness of the aromas and limit the touching of the juice. Fermentation at low temperature. Aged on lees until January.

Tasting note

Rosé with violet hues. Intense, slightly amylic nose of red berries. The palate is greedy, balanced and taut.

Food pairing

A fresh, fruity rosé. Enjoy as an aperitif or with summer salads and light seafood dishes.





Service: 13/14 °C
Cellaring: 2 to 3 years



Alcohol: 12%
pH : 3,4
Total acidity: 3,14 mg/l
d'H₂SO₄
Total acidity (tartaric US):
4.71 mg/l
SO₂: 110 mg/l
Residual sugars: <3 g/l
Closure: DIAM
Vegan

BY BERTRAND-GABRIEL VIGOUROUX

 www.legouleyant.com

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