

MARIS - Rose de Nymphé émue – AOP LANGUEDOC 2023

Cuisse de Nymphé Émue is a variety of rose, very pale pink with a hint of mauve. It was brought to France from the Crimea at the end of the 16th century. This brightly-colored Languedoc rosé bears witness to exceptional sunshine. Pressed directly without contact with the skins, it reveals a fleshy rose color worthy of a "Cuisse de Nymphé Emue". The nose and palate confirm this impression with notes of red berries and citrus. A perfect summer rosé to share with friends.

Vinification

Our rosé is pressed directly, without contact with the skins, and fermented in concrete tanks.

Tasting

The nose and palate confirm this impression with notes of red berries and citrus.

Food and wine pairing

Its roundness and hint of acidity are perfect for salads and barbecues.

Serving temperature

10-12°C

Volume

75 cl

Alcool

13%

Variétals

GRENACHE

Spécificity

Vin Biologique

Freshness

Roundness

Fruity

Floral

Dry

Sweet

