



## L'OSTAL *Rosé*



### L'OSTAL ROSÉ

PAYS D'OC - IGP - Rosé 2021  
13%

#### Vintage

The year 2021, in the South of France, is characterized by a very good sunshine. After a mild winter, the beginning of spring is marked by strong episodes of frost which, fortunately, spares the area of La Livinière and does not damage our vines. The dry and sunny summer allows the vines to be in good health (no disease pressure, except for a very slight surge of oidium at the end of the season). The rains and the freshness of September come to punctuate the choice of harvests, which take place at perfect maturity. 2021 is an excellent year for the estate, especially, for the whites and the rosés and gives very aromatic and balanced wines.

#### Vinification

Picking was carried out early in the morning to take advantage of the mild temperatures conducive to the immediate pressing of the clusters, thereby minimising the extraction of colouring and phenolic compounds. All juices were finely racked before being fermented at a low temperature in order to preserve their full aromatic and quality potential.

*Vegan friendly*

#### Grape varieties

50% Syrah, 50% Grenache

#### Tasting Notes

In 2021, L'Ostal Rosé keeps its characteristic, frank, very pale rosé color and reveals slightly silvery reflections. Its nose is intense, very fruity with gourmet aromas of small tart berries (redcurrant, raspberry) and exotic notes (orange, passion), quite rare. The whole is very seductive and charming. On the palate, the rosé reveals a beautiful freshness with good acidity. The explosion of aromas, well balanced, keeps the gourmet character of the wine. The finish is long and aromatic. A very pleasant rosé with lot of freshness, a pleasure wine.



Aperitif, grilled shrimps,  
Spinach Cannoli,  
Caramelized parsnip & turnips,  
Fresh fruit salad



FINE WINE AMBASSADOR  
J.M. CAZES SÉLECTION

