



L'OSTAL
Rosé



L'OSTAL ROSÉ

PAYS D'OC - IGP - Rosé 2022
13%

Vintage

The mild and rainy end to the year 2021 allowed the soil to be replenished with water. Then, the first quarter of 2022 is drier with temperatures within seasonal norms. This mildness continues in spring until April 23, when an episode of hail slightly impacts the westernmost part of our vineyard.

Regular rains until June ensured a good vegetative start for the vine and good water reserves for the summer.

The 2021 summer is remarkable for its heat records, with 5 months with 2 to 3°C higher above normal, but the vines are showing good adaptation and resilience.

The harvest took place in very good conditions from the end of August.

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

The color is delicate with a “rose petal” hue, slightly salmon. The bouquet is pure, revealing aromas of white flesh fruits and small red berries. The palate is fresh with a nice liveliness (citrus zest notes).

L'Ostal Rosé 2022 is generous and aromatic... a delightful wine!



Aperitif,
Lemon and basil shrimp,
Spinach cannellonis



FINE WINE AMBASSADOR

J.M. CAZES SÉLECTION

