



## AOP Faugères Rosé « Veine de Roche »

***Fruity, vinous and long.***

*Elaborated from terroirs of brown schist, this quality wine is derived from well ripened grapes. It is a medium ruby colour with rich strawberry and raspberry aromas, boasting freshness. This is the perfect wine for summertime meals.*

### Terroir

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**Districts:** Cabrerole, Lentenic and Faugeres  
**Grape varieties:** Syrah, Grenache, Cinsault and Carignan  
**Soils:** brown schist

### Winemaking

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**Handpicked harvest. Bleeding of the red grape varieties.**  
**Alcoholic fermentation in thermo regulated vats between 16 and 20°C.**  
**No malo-lactic fermentation.**

### Maturing

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**Exclusively in vats. Bottled 6 months after the harvest.**



These wines are marketed by  
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