



LE ROSÉ





15 km from Carcassonne, this wine exploitation is managed by the same family **since 1817**. It covers various soils regarding protected origin labels (AOP) MINERVOIS and protected geographical origin PAYS D'OC wines.


Bénédicte and Rodolphe GOBÉ are the seventh generation and took over the domain in 2009. They carry on their traditional Minervois and have the audacity to invent original wines like their rare blend of white sauvignon, Viognier and Marsane used in the wine called **Odysée** or their famous "tête de cuvée" wine **le Voyage de l'Amiral**, an exceptional Marselan, named ambassador of the Pays d'OC wine.


AOC MINERVOIS

 Rosé wine using the "saignée" technique with **Syrah**, **Grenache** and **Cinsault** varieties, made to wine separately in cold temperature (16°C).

 Pretty pink color, pastel and fresh. The odor is delicate: fresh and ripe fruits such as **gooseberries, strawberries and other small red berries**. The aroma is broad and fine with **an enjoyable freshness**.

 As an aperitif or for a barbecue, with a salad or a summer meal.

 Serving temperature : 9-10°C

 Ageing potential : 2 to 3 years



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L'abus d'alcool est dangereux pour la santé. A consommer avec modération.

