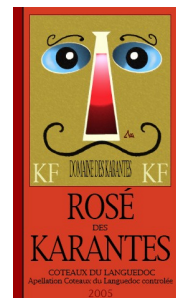


**CHATEAU DES KARANTES** la Clape

# ROSE des KARANTES

**AOC Coteaux du Languedoc - La Clape**



**The Rosé des Karantes reveals beautiful strawberry, raspberry, and floral aromas. It has wonderful balance and freshness with citrus fruit flavours on the palette. Round and smooth, this wine has a long finish on the mouth.**

**"What Rose should be." 90 points Wine Enthusiast**

**Silver Medal: Concours General Agricole - Paris**



<b>Production:</b>	12,000 bottles
<b>Location</b>	Coteaux du Languedoc—La Clape
<b>Soil:</b>	Clay and Limestone mixed with 130 million year old fossils.
<b>Assemblage 2007:</b>	50% Mourvedre, 10 % Syrah, 20 % Grenache, and 20 % Carignan. The average age of the vines is 25 years.
<b>Vinification:</b>	The Mourvèdre was pressed directly after harvest. The juice from the other varieties was made with a "saignee" technique. All the grapes were picked by hand. This wine was fermented at low temperatures (between 13° - 15 ° C) for 4 weeks in stainless steel tanks in order to preserve all of the fruit aromas found in the grapes.
<b>Tasting Notes:</b>	Drink it chilled as an aperitif and with barbecue, grilled meats or fish. This wine is perfect for Summertime and Holiday dishes.
<b>Technical Info:</b>	Alcohol: 13.5%      Acidity: 3.10 g/l pH: 3.56              Residual sugar: 1.33 g/l

**SCEA Domaine des Karantes**

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