



LES ALLIÉS

— A SIP OF FRANCE —

GRENACHE ROSÉ ORGANIC

DISTINCTIVE FEATURES

Color: Pale pink.

Aromas: Enticing aromas of wild strawberries, redcurrants, and a hint of rose petal.

Palate: Lively and refreshing, with flavors of red fruit, crisp acidity, and a delicate, lingering finish.

Food pairing: Red meat, pasta and dessert.

Serving: 12°C • 54°F

Potential for ageing: Best to drink when the vintage is recent.

VINE-GROWING & WINEMAKING

Grape varieties: 100% Grenache

Appellation: Vin De France

Winemaking Notes: Organic Grenache grapes are harvested early to retain freshness. A gentle press is followed by a short maceration to achieve the pale pink color.

After a gentle press, the wine undergoes fermentation in stainless steel tanks at low temperatures (14-16°C) to retain its fresh red fruit flavors. The wine is bottled young to maintain its crisp, lively character.

ANALYSIS

Alcohol: 12.5%

Total acidity: 2.7 g/L

Residual sugar: <1 g/L

VIVINO



4/5

