



## COLLECTION TRAMIER

L. TRAMIER & Fils  
Depuis 1842

LAURENT DUFOULEUR  
DOMAINE

Roncier

### PREMIUM RONCIER ROSE 'Les Pétales de Roncier'



#### TERROIR

**Category :** Vin de France

**Grape variety :** Gamay, Grenache, Cinsault

**Geology :** Poor soils with varied composition (limestone, granite, sand...)

#### LE KNOW-HOW

**Harvest :** Grapes are harvested at night, generally in fully ripe, in order to preserve varietal aromas as far as possible.

**Wine making :** After destemming, berries are macerated during a few hours, and then are slowly pressed in low temperature. Then, the derived pressed must is put into thermoregulated stainless steel vats, and fermentation will go on for 10 days or so. Once fermentation is over, wine is matured on lees during a few months before bottling.

#### TASTING AND PAIRING

**Tasting :** This rosé wine shows a pale and bright appearance. We can find floral aromas, of rose petals, with stone fruit notes. On the palate, wine is fresh and provides a beautiful attack on citrus' notes.

**Wine and food pairing :** Skewers, summer salads, grills.

**Service temperature :** Between 10 and 12°C

**Aging potential :** To be drunk young, or can be stored during a few years in good storage conditions.

Photo bouteille non contractuelle

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