



## COLLECTION TRAMIER

L. TRAMIER & Fils  
Depuis 1842

LAURENT DUFOULEUR  
DOMAINE

Roncier

### ROSE RONCIER

## The Taste of Authenticity



#### TERROIR

**Category :** Vin de France

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

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

#### KNOW-HOW

**Harvest :** Grapes are harvested when it's cooler, in fully ripe.

**Wine making :** After destemming, berries are macerated during a few hours, and then are slowly pressed. 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 before bottling.

#### TASTING AND PAIRING

**Tasting :** This rosé wine shows a redcurrant coloured robe with light reflections. We can find deep fruit aromas. Well structured on the palate, this wine is both nicely full-bodied and delightfully fruity.

**Wine and food pairing :** Skewers, paella, pizza.

**Service temperature :** Between 8 and 10°C

**Ageing 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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