



Jouselet Rosé, IGP Pays d'Oc 2022

FPB9437 MAISON BOUTINOT LANGUEDOC, FRANCE

12.5% | 6 x 75cl | Screwcap

Cinsault 70% , Grenache Noir 30%

*Beautifully packaged classic southern French
rosé.*

Boutinot
WINES

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PRODUCTION

The vineyards are low-lying, no more than 50m above sea level. There are two principal types of terroir: the first is ancient Villafranchian soil, a red-ochre stony terroir of galets roulés (smooth rounded stones). The second is richer, deep silty soil. The yields permitted for AOP (40hl/ha) are half those permitted for Vin de Pays (up to 80hl/ha). This beautiful rosé is all made in the press, no saignée for Jouselet. A sophisticated blend of Cinsault and Grenache Noir, kept on fine lees to nourish the wines through the winter and spring, the result is a wine of fragrance and 'delicatesse'.

TASTING NOTE

Dry, delicate and elegant – classic rosé from Southern France. Delicate spice aromas leading seductively to a soft, vinous and round palate with abundant ripe fruit.

FOOD MATCH

Served chilled, this is great picnic and barbeque wine for the summer. Try also with cold meats, seasonal salads or simply on its own.

NOTES