



# RES FORTES

MODERN • ELEGANT • DISTINCTIVE WINES



## Res Fortes Rosé 2022 Côtes du Roussillon Roussillon, South of France

### Variety

50% Grenache Noir, 30% Syrah, 20% Grenache Gris.

### Tasting note

Bright and refreshing, bursting with aromas of pink grapefruit, white flowers, and ripe strawberries. On the palate, lemon balm, orange zest, and white peach are met with a pronounced flinty minerality. Partial fermentation in barrel gives this Rosé a velvety smooth texture and long silky finish, which when matched with crisp acidity, creates a unique, complex, and elegant wine. This is French Rosé at its finest.

### Food pairing

Goat cheese salad, smoked salmon, oysters, seared scallops, crab legs, or grilled pork loin.

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### Vineyard Information

Age of vines: 40 - 60 years old

Trellising: Bush vines & Trellis

Irrigation: None

Soil: Schist some slate soils

Position: South facing slope

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### Cellar Information

Harvest day: 16th August 2022

Yield: 5 Tonne/HA

Fermentation: The grapes were whole bunch pressed, then cold settled in stainless steel tanks for 24 hours. After cold settling, we racked off the juice from the lees and prepared it for fermentation. 15% of the blend is barrel fermented with daily battonage for 2.5 months. The remaining is fermented in stainless steel tanks. After fermentation we racked off the lees created through fermentation and left it to age until bottling.

Bottling date: 14th February 2023

Alc: 13%

RS: < 1.0g/l

pH: 3.22

TA: 4.05

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For more information contact:

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