



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Granbeau Rosé

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| Price | £10.49 |
| Code | GRAN145 |

Beautifully packaged and produced in the southern French Languedoc-Rousillon, this is a superb example of the quality of wines that are now being produced in the South of France by this renowned winemaker Xavier Roger.

Tasting Notes:

Bright salmon pink in colour with lovely aromas of small red berries on the nose. On the palate, lively, well-balanced and fruity flavours.





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| Specification | |
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| Vinification | The grapes used to produce this wine are harvested mechanically at night when the temperatures are low to avoid oxidation and preserve the freshness of the fruit. The grapes are then pressed almost directly after harvest. As they leave the press, the best juices are carefully selected by the winemakers for fermentation. This process is carried out at a very cool temperature of around 15°C. Finally, the wine is aged on its fine lees to achieve intense and perfect aromas. |
| ABV | 12.5% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | France |
| Region | Languedoc-Roussillon |
| Type | Rosé Wine |
| Grape Mix | 60% Grenache, 30% Cinsault and 10% Syrah |
| Genres | Vegan, Vegetarian |
| Vintage | 2022 |
| Style | Dry |
| Body | Elegant, crisp and delicate |
| Producer | Celliers Jean d'Alibert |
| Producer Overview | Celliers Jean d'Alibert are located in the south of France in the Occitanie region, at the foot of the Black Mountain and facing the Pyrenees. Emmanuel Fons is the director and oenologist of the Cellier Jean d'Alibert winery. Emmanuel aims to showcase this rich and diverse terroir in every wine he produces. With a deep passion for his land and region, he has been applying his oenology expertise to ensure quality for many years. |
| Closure Type | Cork |
| Food Matches | Idea as an aperitif, or alternatively try with seafood and fish dishes |