

## Ô DE ROSÉ

### AOP LANGUEDOC



#### LABEL

High Environmental Value Level 3 certification



#### GRAPE VARIETIES

Grenache, Syrah, Viognier



#### TERROIR

The vineyards are rooted in the foothills of the Massif Central, between the Pyrenees and Mediterranean Sea. This patchwork of climates and terroirs is the secret behind Ô: the grapes are slowly matured in perfect weather conditions and produce a crisp and elegantly balanced wine.



#### WINE MAKING

Harvested at daybreak, the grapes are gently pressed. Only the free-run juices are selected to preserve the radiance and brightness of the juice's natural colors. The musts are macerated at very cold temperature for 24 to 48 hours and then transferred to stainless vessels for fermentation at a strictly controlled temperature.



#### TASTING NOTES

This beautiful pale-pink color blend of Grenache, Syrah, Viognier is a refreshing and well-balanced rosé. It offers a gorgeous mix of upfront citrus, bright spring flowers, red fruits aromas that are framed by hints of crisp mouthwatering saline notes, finishing snappy and fresh.



#### SERVICE TEMPERATURE

10°-12°C



#### FOOD AND WINE PAIRING

Mediterranean food, aperitif, seafood, goat's cheese.



MAISON LORGERIL

2020



94/100  
**OUTSTANDING**  
ELISABETH GABAY, Master  
of Wine  
Buyers's Guide Rosés  
South of France

2019



[www.lorgeril.wine](http://www.lorgeril.wine)

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