



Chateau Musare

Musar Jeune Rose 2009

This wine is produced from 100% cinsault grape variety. Racked 15 hours after its arrival at the winery, it was fermented in stainless steel vats with a temperature range between 18 and 21 degrees Celsius. After the end of the malolactic fermentation, the wine is left to rest for 3 months, cold-stabilized and bottled.

Tasting notes :

A medium to light pink rose.

The nose is very fruity, of strawberry, blueberry with a hint of rosewater. The taste is of fresh red fruits, strawberries and cherries, in harmony with the nose, with a structured and nice acidity, reflecting peaches in the long after taste.

It matches perfectly with Mediterranean cuisine.

Alcohol 13% Alc by Vol.