



DOMAINE DE L'OLIVETTE

Cuvée MARE NOSTRUM

Rosé 2018

- Appellation:** Méditerranée
Indication Géographique Protégée (IGP)
- Varieties:** Grenache (40%)
Cinsault (40%)
Mourvèdre (20%)
- Process:** Cold-skin maceration
Low-pressure direct pressing
Vinification at low temperatures preserves the aroma
- Tasting Notes:** A delicate, fresh and fruity wine with notes of citrus and spices.
- Food Pairing:** Enjoy with grilled fish, crustaceans and shellfish, grilled meats, and Mediterranean dishes.
Serve between 10 and 12°C.
- Packaging:** Screw-cap, 12-bottle carton (4 bottles of each design (3))