

JACQUES
BOYER
& FILS
VIGNERONS



VARIETAL COMPOSITION

Syrah 60%, Grenache Noir 40%

SOIL

Clay and limestone, Sub-soil: Stones and pebbles.

YIELD

45 hl per hectare.

AGE OF THE VINEYARD

20 years old

MODE OF CULTURE

Strict pruning, natural grass cover between rows.

HARVEST

Selection of best quality grapes.

WINEMAKING PROCESS

Traditional, at low temperature. Direct press, then the juice is cooled and left on the heavy lees to extract aromas and allow the lees to separate from the juice before fermentation.

AGEING

4 to 6 months in tank before bottling.

DESCRIPTION

Blush and bright peach rose color. The nose is marked by floral and spicy aromas. Subtle and harmonious in the mouth, you will be surprised by its elegance.

FOOD & WINE PAIRING

Serve at 12-13°C with Mediterranean or summer cuisine, but also all year round with traditional, spicy, or Indian cuisine.

LE CHAMP DES

GRILLONS

DOMAINE
LA CROIX BELLE

Le Champ des Grillons is a perfect rosé to accompany a meal. Full-bodied in character, it pairs wonderfully with Mediterranean or Asian cuisine. A rich and elegant wine.

IGP CÔTES DE THONGUE