

## Amour Rosé, Chateau d'Astros

Languedoc, France



|                      |                               |
|----------------------|-------------------------------|
| <b>Product code</b>  | ATo4ZZPC                      |
| <b>Grapes</b>        | Cinsault, Syrah               |
| <b>Country</b>       | FRANCE                        |
| <b>ABV%</b>          | o                             |
| <b>Case Size</b>     | 6                             |
| <b>Closure Style</b> | Screw Cap                     |
| <b>Producer</b>      | Croix des Vents &<br>La Garde |
| <b>Vintage</b>       | 2024                          |



Organic



Vegan



Vegetarian

### Producer

The Croix des Vents range is named after a compass which symbolizes the 4 cardinal points. Produced in Languedoc, South of France, this range epitomizes the different roads that connect Spain and France, producing a complex and varying range of wines, epitomising the diverse terroirs of these areas.

### Tasting Notes

This wine is very refreshing and fruit-forward, with gentle bubbles and a lively, peach-blossom pink colour. On the nose, it shows vibrant aromas of pink grapefruit, wild raspberry and strawberry. The palate is balanced, with a fresh citrus note on the finish.

### Winemaking

The grapes are harvested at night when the temperature is cool in order to prevent oxidation and preserve freshness in the wine. As they arrive at the cellar, the grapes are immediately pressed. The press juice is put in a CO<sub>2</sub> saturated atmosphere to avoid any oxidation. Juices are drawn from the tanks and left to ferment for 15 days at 13-15°C in stainless steel tanks. The wine is stabilized, filtered and bottled with in-line carbonation.