



# Moonlight & ROSES

## It's time to refresh... your mind !

Take your time at last! Time for yourself or with others. Time to relax or to celebrate. As for our winegrowers, they have chosen the right time to harvest the grapes at their optimal ripeness, early in the morning, when the moon is still watching over the vineyard and the crisp cool of the night preserves the colour and aromas of the grapes. Find this freshness in each glass of Moonlight & Roses, a freshness that invites you to take the time to enjoy a moment of sharing, freely and simply! A festive break to feel good and refresh your soul.

### △ Terroir

Between a horizon of peaks and the haze of sea spray, Moonlight & Roses is mainly produced from a vineyard situated at an altitude of 400 meters.

The clay-limestone soils, favourable to the development of the vine, provide a lot of freshness and a good water filtration.

As for the soil, adapted to the grape varieties of Provence, it allows to produce a round, fine and fruity wine.

### The wine ○○○

Harvesting during the night to ensure that the grapes are at their freshest and protected from oxidation to preserve the colour.

A direct cold pressing and a low temperature fermentation to reveal aromas of fresh fruit and roses.

Moonlight & Roses is HVE certified.



### Grenache, Syrah, Cinsault ○

A blend of emblematic grape varieties of the appellation for a balanced and fresh wine.

A marriage of love in which the **Grenache**, seductive, shows its generosity and its fruit and the **Syrah**, which confers its beautiful colour to the wine, is deep and fresh like a starry night... When the **Cinsault** brings its crisp touch.

### ○△ Tasting

ROBE : Beautiful bright pink colour, with hints of lychee

NOSE : Elegant with red fruits notes

PALATE : Round, marked by aromas of red fruits (strawberries, redcurrants, raspberries), with a long finish

## Service ritual

Quiet break or complete change of scene for a festive evening, the choice is yours : the night is just beginning... Moonlight & Roses will accompany you. It will be served in a glass previously cooled with an ice cube that has been rolled inside, accompanied by a dish with marine flavours: a salmon tartar with exotic fruits on a bed of ice for example.