



The **Domaine de la Rosiere Rosé** is made from 100% Gamay fruit dedicated for Rosé production of about 1000 cases. The vines grow on south-west facing, limestone-clay slopes. The grapes are hand-picked 10 days before the harvest for the estate's Gamay red wine and then quickly and lightly pressed. The juice is cleared of its gross lees and fermentation begins at controlled, low temperature for 30 days. The fully dry young wine is aged on its fine lees for 2 months and bottled in late December. The Rosiere Rosé is wine of striking freshness, purity and lift with a pale, strawberry color and white stone, flowers and wild red-berry fruit.