

Eros

Rose wine

Love of fruit!

Appellation: IGP Côtes de Gascogne

Terroir: gravelly clayey-siliceous slopes

Grape varieties: 35 % Syrah

25 % Merlot

20 % Cabernet franc

20 % Tannat

Vinification and aging

Mechanical harvesting by night. Destemming and direct pressing in order to get an aromatic and pale juice. Blending before alcoholic fermentation. Strict control of the temperatures during fermentation. Aging 4 months in tank before filtration and bottling.

Tasting notes

Eros offers a pale rose colour. The nose is very pleasant with fruity notes (strawberry, raspberry). On the palate, this wine is supple, fresh and fruity making it well balanced and easy to drink.

Food and wine combinations

Enjoy it all along the year as an aperitif or pair it with tapas, salads, pizzas, summer food...





