Eros

Domaine certified
High Environmental Value
since 2019



Rosé wine

Appellation: IGP Côtes de Gascogne

Soil: Gravelly silt-clay steep slopes

Grape varieties: Syrah
Merlot
Cabernet franc
Tannat

Vinification and Maturing

Harvesting at night. Destemming and direct pressing to obtain a clear and aromatic juice (press rosé). Blending before fermentation. Strict monitoring of fermentation and cold temperature control. Aged for 4 months in vats. Filtration, bottling.

Tasting notes

Eros has an orange-pink, salmon colour. The nose is very pleasant with fruity notes (strawberry, raspberry). On the palate the initial impression is supple, fresh and very fragrant. It is a well-balanced wine that guarantees an overall harmonious and delicious sensation.

Food pairing

Pleasant in any season as an aperitif, it is an ideal accompaniment to cold meats, salads, summer dishes, pizzas...

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