

# PUJOL IZARD

VIN DE PAYS D'OC

*Domaine*  
*Biscan-Pujol*  
*Rosé de Saignée*



*Carignan 30%, Cinsault 50%, Syrah 20%*

Like a rose petal we like rosé with a pale colour. A delicate colour obtained by a natural oxydation of the wine. Wine lovers who tasted this rosé in 1990 at the French Agriculture Competition awarded it with a gold medal.

It is a rosé that you will appreciate with a meal and it may also move those red wine enthusiasts.

In response to wine professionals, to raise a curiosity of the general public, and to stress this blood link to the earth we mention the process of its «bleeding» on the label. It consists in taking juice from the vat of the red wine before the beginning of the alcoholic fermentation.

Harvest is achieved before dawn.

De-stemming, transfer into the vat.

Bleeding of the vat six hours later, refreshing to stimulate the setting of the juice at low temperatures. Decanting for 24 hours.

Racking under inert gas, stabilisation, and bottled in Spring.

Beautiful pale robe. Nose fine and mineral. Fresh, buttered and persistent in the mouth.

Tastes of red fruits and redcurrant. Serve and 12°C with first course, delicatessen, salads, barbecue, paella, white meats or simply with an appetitive.



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