

# "Jazzy Mania"

Rosé des coteaux du Chablais

2022



## The Vineyard

The Domaine de La Pierre Latine is made up of eight parcels distributed around the edge of the appellation of Yvorne and bounded by the foothills of the Vaud Alps. It is entirely west / southwest facing with steep slopes of up to 35-40%, which allows good natural land drainage.

**Altitude** 410m to 550m

**Position** south/southwest

**Soil** rich in alluvium, sediment, scree and gravel, on an alpine limestone bedrock

**Cépage** Pinot Noir, average age 20 years. Pruning: taille longue (Guyot)

**Cultivation** minimal chemical intervention.

## The Winery

The grapes are picked by hand at peak maturity and carefully sorted in the vineyard. After destemming and direct pressing, the must is allowed to settle before and, only if necessary, receive a light chaptalisation. Fermentation begins spontaneously on the lees in stainless steel tanks, lasting between two and six weeks (19-22°C). The wine is aged until the following spring. There is no colour adjustment.

**Format** Bottles (75cl), and magnums (150cl)

## Tasting

**Colour** Light salmon

**Aromatics** Forward and enticing, with refreshing notes of raspberries and pomegranate.

**Palate** A round, supple, dry rosé with fine natural acidity.

## Serving

**Optimum serving temperature** 10°C

**Areation** Ideally served in tulip glasses

**Ageing potential** Consume within the year

**Food and wine pairing** Ideal as an aperitif and delicious with summer meals.