



DOMAINE DES  
**NYPHES**

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**Domaine des Nymphes**  
**VIN DOUX NATUREL « ROSE » 2014**  
*A.O.C Rasteau*

**SOIL**

Our terroir consists mainly of clay-limestone soils.

Our Vin doux naturel rosé comes from a parcel called "Les Encostes" where the vines have been growing for over 40 years in the south-west of Rasteau.

**GRAPES VARIETIES**

100% Grenache noir

**PROCESS**

Produced from a manual harvest and sorting of the grapes in the vineyard and on arrival in the cellar, this sweet natural rosé wine is made in the traditional way (direct pressing, vinification in white, partial fermentation of the must at low temperature for fifteen days, then mutation with neutral alcohol between 5% and 10%).

Aged in stainless steel tanks for ten months.

**PERSONALITY AND AGEING**

Between freshness and fruit, you will find notes of mirabelle plums and freshly picked peaches.

To be enjoyed as an aperitif, as a starter with melon and Bayonne ham, as well as with foie gras and desserts such as a lemon tart.

**SERVICING TEMPERATURE**

Between 9° and 12°

**Size available**

75 cl bottle

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