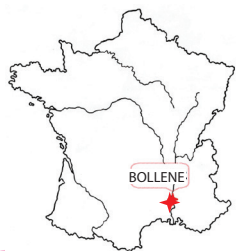


Rosée Estivale

www.julien-de-lembisque.fr



Julien de l'Embisque



JULIEN DE L'EMBISQUE winery spreads over 45 ha (90 acres) in BOLLENE VAUCLUSE, south of France. We have an exceptional range of soils: sand, clay, limestone, pebbles...

The Family GAIDE started their great passion for the viticulture since the 1830s. After several generations' efforts, our winery is developing and expanding.

This dry rosé wine served chilled allows the aromas to fully express in your mouth.

Organic Wine - Certified by Ecocert FR-BIO-01



70% Grenache, 20 % Syrah and 10% Viognier



A dress soft, tinged with orange highlights.

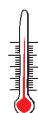


Very aromatic nose dominated by exotic fruit, raspberry.



Thin and light with a long final of citrus, white flower.

Wine Pairing



6-8°C

36-38°F



Aperitif



White meat



Barbecue



Mediterranean cooking



Asian cooking

Grapes are harvested at first light to retain their freshness. Then, they are lightly pressed with a pneumatic press. the low temperature fermentation lasts about twenty days. Contains only 50mg/L of sulfite (150mg/L are allowed in organic wines)



DRY FRUITY

FULL-BODIED

Déllice de Viognier



Rosée Estivale



Cuvée Plaisir



Cuvée Prestige



Cuvée Élégance



In order to give you the best tasting, our wine is bottled using cork tradition **without the risk of cork taint**.

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