PYRÈNE

2022

PYRÈNE L'INOUBLIABLE LES TEMPS DES ROSÉS

COME TOLOSAN • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Located in the heart of the South-West, at the very foothill of the Pyrenees in Pau, the Lionel Osmin & Cie Maison is constantly bottling the essence of their unique regional grapes and idyllic landscapes.

Wine Making

From Jurançon to Cahors, from Gaillac to Bergerac via Marcillac, Lionel Osmin et Cie has become the only transversal signature of South-West wines, these vineyards whose secrets have not all been revealed... As a result of the ranges of wines, with characteristics faithful to what our region is.

Food Suggestions

Pairs well with dishes such as tapas, salads, Asian dishes, fish, pizzas, pasta bolognese and as an aperitif. But also with desserts with red currants or strawberries, etc.

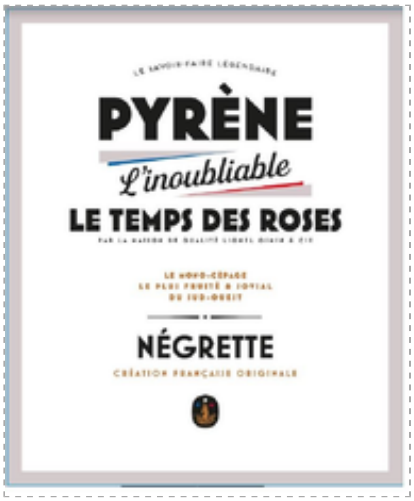
TASTING NOTES

This rose has aromas of small fruit such as fresh red berries. Pyrène La Vie en Rose L'inoubliable is refreshing on the palate and pleasantly aromatic scents of Mirabelle plum kiwi and a second of candied plum. The finish is a balance between acid and crisp flavor, creating a good length to enjoy.

Negrette grape blend.

This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 12.5
- Class: Rose