

JACQUES
BOYER
 & FILS

 VIGNERONS

LE CHAMP DES

GRILLONS

DOMAINE
LA CROIX BELLE

Le Champ des Grillons is a perfect rosé to accompany a meal. Full-bodied in character, it pairs wonderfully with Mediterranean or Asian cuisine. A rich and elegant wine.

IGP CÔTES DE THONGUE



VARIETAL COMPOSITION	Syrah 60%, Grenache Noir 40%
SOIL	Clay and limestone, Sub-soil: Stones and pebbles.
YIELD	45 hl per hectare.
AGE OF THE VINEYARD	20 years old
MODE OF CULTURE	Strict pruning, natural grass cover between rows.
HARVEST	Selection of best quality grapes.
WINEMAKING PROCESS	Traditional, at low temperature. Direct press, then the juice is cooled and left on the heavy lees to extract aromas and allow the lees to separate from the juice before fermentation.
AGEING	4 to 6 months in tank before bottling.
DESCRIPTION	Blush and bright peach rose color. The nose is marked by floral and spicy aromas. Subtle and harmonious in the mouth, you will be surprised by its elegance.
FOOD & WINE PAIRING	Serve at 12-13°C with Mediterranean or summer cuisine, but also all year round with traditional, spicy, or Indian cuisine.

**Blush, pale pink
Strawberry and
Red Fruits**



**Very Balanced
and Elegant
Syrah Grenache
South of France**

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