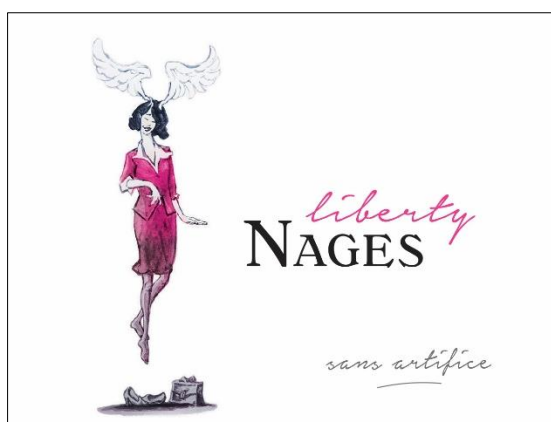


Liberty NAGES Rosé



In search of truly refreshing wines of pleasure, we've done away with the limitations of appellations and modern enology. These wines are organic, moderate in alcohol, fermented with native yeast, minimally sulfured, non-vintage, and bottled as Vin de France for greater Liberty!

This rosé is a pure expression of fruit with a zingy freshness at the end. By combining the two classic methods of rosé winemaking ("saigné" and direct press) we obtain delicate red fruit scents while keeping a beautiful freshness.

Terroir : clay and limestone – Vin de France – Certified Organic

Varietals: Grenache, Syrah and Merlot

Vinification :

- Certified organic wine by Bureau Veritas
- Harvested at early maturity for a fresh balance
- Skin contact for about 12 to 24 hours to extract colour and aromas with no addition of SO₂
- 40% is bled and 60% is directly pressed in absence of oxygen
- Juice is cooled to 12°C for rapid racking of the must
- Temperature controlled fermentation at 16°C to 18°C during 21 days
- Aging on fine lees with regular stirring during 8 weeks

Tasting Notes :

- *Appearance :* Pale rose petal with beautiful blue highlights
- *Nose :* A concert of fresh red fruits (strawberry, cassis, red currant)
- *Taste :* Crisp and juicy, with a lively, lingering finish

Aging Potential : Enjoy now

Food & Wine Pairing: Serve at 45°F (8°C). Very versatile, enjoy it with international food.



cheese	meat	seafood	garden	herbs	method	sauces	desserts
goat	chicken	shrimp	avocado	oregano	pizza	Asian	berries
sheep	sausage	calamari	figs	mint	grilled	black olive	melon
	pork	sardines	radishes	coriander	barbecue	salsas	mango