



## JEAN KREYDENWEISS

<b>NAME OF THE WINE :</b>	L'Envol Rosé
<b>APPELLATION :</b>	Vin de France
<b>COLOUR :</b>	Rosé
<b>GRAPE VARIETY :</b>	100% Grenache
<b>TYPE OF SOIL :</b>	Ferruginous soil made up of rolled pebbles, composite mixture of shale, flint, sandstone, quartz and limestone.
<b>AGE OF THE VINES :</b>	Between 15 & 30 years
<b>PLANT DENSITY :</b>	4500 vines/ha
<b>VINEYARD :</b>	The vines are lead according to the principles of biodynamic agriculture, with the respect of biodiversity.
<b>CERTIFICATION :</b>	Organic & Biodynamic farming by Ecocert & Biodyvin since 1999
<b>PRODUCTION :</b>	2600 bottles
<b>VINIFICATION :</b>	Hand harvesting with sorting, direct press, fermentation with indigenous yeasts, 7 months ageing in stainless steel tank
<b>ANALYSIS :</b>	13 % alcohol, 3,45 g/l total acidity
<b>TYPE OF WINE :</b>	Aromatic, suave and persistant
<b>TASTING NOTE :</b>	It's bright salmon pink colour offers a round generous nose, floral and spicy followed by a mouthcoating palate underlined by minerality
<b>PAIRINGS :</b>	Apéritives, ceviche, vittello tonnato, braised octopus, fruit based desserts
<b>CONSERVATION :</b>	Constant temperature, ideal 13°C
<b>TASTING :</b>	9-13 °C
<b>AGEING POTENTIAL :</b>	Ready to drink, bound to evolve in the next 5 years.

