



A FAMILY STORY

In the family, nothing starts nor finishes without a meal. Every occasion is an opportunity to share, from harvest breakfasts to barbecues in the vineyard with our visitors.

The highlight of every week at our vineyard is Wednesday lunchtime, where tradition brings children and grand-children all together at the grand-parent's home, at 12h30... on the dot!

MERCREDI 12H30 ROSÉ

Label: AOP Minervois | CL.: 75 / 150 cl | Ready to drink: 1-2 years

Varietals: Syrah, Cinsault.

Vineyard: On the hillsides of the "Balcony of the Aude", a geological amphitheatre leaning onto the Montagne Noire, our sandstone and clay soils express the natural environment of the aromatic plants and garrigue that surround the vines through a velvety roundness, characteristic of our terroir.

Vinification: Pressed juices from a night-time harvest. Controlled temperature fermentation.

Tasting: Pale salmon pink colour. An initially discreet and delicate bouquet which opens after airing onto floral and fruity notes, banana, white fleshed fruit, citrus fruit: grapefruit, tangerine. A gentle approach on the palate leading to a delightful, thirst- quenching bitter twist to finish.

Pairing: Partner with convivial aperitifs and all kinds of cold cuts, white meats and grilled vegetables. Also, fish and meat dishes such as paella or gourmet salads and gachachos...

Serve at 11°C in the shade of an arbour.



Agriculture France
FR-BIO-20

SAS DOMAINE PUJOL

8 bis avenue de l'Europe 11 800 SAINT-FRICHOUX | T : 04 68 78 15 30 | E : info@domainepujol.com | www.domainepujol.com

Alcohol abuse is dangerous to your health. Enjoy responsibly.