

LIONEL OSMIN

LIONEL OSMIN VILLA LA VIE EN ROSE NÉGRETTE

SOUTHWEST FRANCE • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Lionel Osmin & Cie is pleased to present its range of 100% French Southwest wines, developed from very special local grape varieties. This offering is unique, coherent, structured, and ambitious for this production area. It plays on the inimitable identity of rare grape varieties, from a terrain just waiting to show what it can do and producing a unique taste experience well worth discovering.

Wine Making

Négrette produces small, elliptical black berries in small, tight bunches. Hot and dry climates are best for Négrette as it is particularly susceptible to powdery mildew and grey rot.

Food Suggestions

Pairs well with aperitif, tapas, summer cuisine, varied salads, tomato-mozzarella, Asian cuisine, tomato-based dishes, grilled fish, sweet and savory dishes, Italian cuisine, pizzas, piquillos, desserts with red fruits and in particular strawberry.

TASTING NOTES

Bright pink salmon color with translucent rim and a couple of irregular legs. A nose of fresh strawberries and red fruits, crisp and fresh. Also powdery, powdery strawberry. On the palate there is a slightly fizzy start, then it goes away, leaving notes of fresh ripe strawberries and some raspberries too. A lot of red fruits like in a red fruit salad but with strawberry and raspberry as the main notes. A slight bitterness in the middle mouth and some herbal notes at the end with some grapefruit too. Very enjoyable, crisp and refreshing.

Négrette grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



VINTAGE DESCRIPTION

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

WWW.OSMIN.FR/QUISOMMESNOUS

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

