

# Lucina



# Lucina, IGP Coteaux du Pont du Gard, Rosé, 2023

IGP Coteaux du Pont du Gard, France

The 2023 vintage, despite a dry winter, witnessed the vines beginning their cycle. A rainy spring energized growth, especially for the Grenache. Summer heat exceeding 40°C affected yields, but the grape quality remains excellent, resulting in robust red wines, aromatic whites, and a vibrant character for the rosés.

#### **TERROIR**

Sandy and silty soils with exposure to the Mistral wind.

## WINEMAKING

Blend of wines from direct pressing and bleeding. Traditional vinification at low temperatures (13 to  $16^{\circ}$ C).

## **VARIETAL**

Grenache noir

## 12.5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

# **SERVING**

Serving temperature 10-12°C.

# AGEING POTENTIAL

Enjoy all year long

# VISUAL APPEARANCE

A wine with a bright, delicate coral pink colour.

## AT NOSE

Notes of red fruits (raspberry, strawberry), which is revealed.

# ON THE PALATE

Just as delicious and indulgent on the palate.

## CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, White meat, Red meat





| Type of bottle    | Closure             | Volume (ml) | item code | Bottle barcode | Case barcode  |
|-------------------|---------------------|-------------|-----------|----------------|---------------|
| Bouteille (75 cl) | Bouchon synthétique | 750         |           | 3365385005376  | 3365388005182 |
|                   |                     |             |           |                |               |





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