



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°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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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

