



DOMAINE
LA GARRIGUE

AOP Vacqueyras Rosé

Douce Impatience



Grape Varieties : Grenache, Cinsault and Syrah.
The proportion of each grape variety depends on the vintage and the inspiration of the moment.



Vinification : Harvested entirely by hand, no destemming, crushing on reception. One half is directly pressed (pneumatic press), the other half is bled off in tanks (saignée), again everything depends on the year. Cold settling, long fermentation at low temperature, ageing in vats, no barrel ageing.



Dégustation :
Color : light, clear and brilliant.
Bouquet : The bouquet is powerful and complex. It has a fruity note with a fine intensity.
Taste : fruity and delicious, with a beautiful freshness.



Serving temperature : best served between 9 and 10 °C



Cellaring potential : 1 year



Douce Impatience is a rosé that lives up to its name, and we can hardly wait to taste it ! It is a wine to be shared with friends as an aperitif, or to accompany a barbecue, or even a pizza party. It will also enhance Provençal (papeton d'aubergine) and spicy (fajitas, couscous) dishes as well as other Mediterranean specialties like paella Valenciana for example.