


Oh! By Omérade Rosé

IGP du Var, bottled on the premises



 **GRAPE VARIETIES:** 30% Grenache, 29% Cinsault, 16% Syrah, 7% Carignan, 18% Cabernet et Tibouren

 **DEGREE:** 12°5

 **TERROIR:**

Chalky-clay terroir

 **VINIFICATION:**

Harvesting at the end of August and cold maceration with skins. Gentle pneumatic pressing and regulated fermentation at 16°C in the air-conditioned cellars.

 **TASTING:**

This very typically Provençal wine is easy to drink and the rosés which are enjoyed at cool temperatures will sweep you merrily along the Provençal paths.

 **LOGISTICS:**

For the 75 cl bottle: palet of 630 bottles - 105 boxes of 6 bottles.

For the 50 cl bottle: palet of 864 bottles - 70 boxes of 12 bottles.

The wine is presented in a 75 cl et 50 cl Bordeaux bottle.