

# Libre comme l'R

## (Free as the the air)

After many trips around the world, we set off to take over the family estate. “Libre comme l'R” is a bit of our story: sharing and traveling...

**Region:** Rhône Valley

**Appellation:** AOC Grignan-les-Adhémar

**Colour:** Rosé

**Vintage:** 2020

**Blend:** 100% Grenache

**Ageing:** Yes

**Alcohol:** 13 % (2020)

**Format:** 75 cl

### WINEGROWING AND WINEMAKING PROCESS

**Terroir:** Very high pre-Mindelien terraces made of degraded conglomerate, forming a mixed soil of pebbles and clays. West-facing hillside, surrounded by scrubland and aromatic plants (thyme, lavender).

**Culture and harvest:** Strictly sustainable viticulture applying high environmental value (HEV) standards. Natural cover planting and alternate tilling of one row out of two over more than 20 years. No tilling due to the nature of the soil. Manual canopy management (removal and debudding). Mechanical night harvest with careful sorting of the harvest at the end of the bucket. Harvested mid-September in a search for the best compromise between maturity and freshness.

**Vinification:** Transfer of the grapes from the reception platform to the pneumatic press under neutral gas or dry ice. Separation of the free run juice and pressed must. Static settling and alcoholic fermentation in thermoregulated tanks (15-16°). Ageing on fine lees.

## **TASTING NOTES**

**Color:** Pale pink with salmon tones.

**Nose:** Fresh nose, red currant, amyl, vanilla, floral notes (vine flower).

**Taste/Palate:** A bold attack driven by the red fruit. Balance and fresh palate with good volume and a long-lasting finish,

**Ageing:** 2 years.

**Food pairing:** Fruity and fresh rosé to share with your friends or to pair with a summer salad, cold plates, grilled meats and exotic dishes.