



DOMAINE  
**PERRÉAL**

Carlina – Rosé

AOP/PDO VENTOUX 2023 BIO

*This is the pleasure rosé of Domaine Perréal, to be enjoyed on the fruit. This cuvée is a blend of different plots and soils of the domain. Combining finesse, freshness and sweetness, this vintage is to be shared at any time.*

**Food and wine pairing**

Ideal for summer aperitifs, salads, fish, grilled meats and fresh seasonal vegetables.

**Blend and grape variety:** 60% Syrah, 35% Grenache N, 5% Mourvèdre

**Locality:** Le Jas (Grenache/Syrah), Ravin de Bardoin (Grenache/Mourvèdre)

**Terroirs:** Cayley marls (Ravin de Bardoin), ochreous sands (Le Jas)

**Yields and age of the vines:** 40hl/ha / 22 years

**Cultivation methods**

The vineyard is managed in organic agriculture and biodynamic preparation, to foster the living of the vine and the soil.

**Vinification and maturation**

The harvest is done manually in 20 kg boxes, the grapes are systematically sorted. Rosé of direct pressing, it is vinified without sulphites, in stainless inox tanks, at low temperature and aged on lees in tanks.

**Volume of alcohol:** 12,5%

**Production:** 2 700 bottles

**Comment of Yves Beck**

**Author and wine critic among the 20 most influential in the world**

**Member of GlobalWineScore.**

*A burst of fruit and freshness in this bouquet, with notes of mandarin zest and acacia flowers.*

*The fresh and juicy character of the attack invites you to enjoy this refreshing wine with ease.*

*Good "glou-glou"!*

**Score: 88/100**

**Comments Maison Jancis Robinson**

**Author and wine critic voted "World's Best Wine Critics 2024"**

*"Bright pink in color, this wine is full of sweet, slightly candied red fruit, with a fresh citrus note on the finish."*

**Score : 16/20**

