



PECH DES CADES

IGP Pays d'oc Rosé 2025

TERROIR :



Located in the Salles d'Aude area, close to La Clape, the vineyard is one of the oldest in the Languedoc-Roussillon region. This specific location results in naturally low yields. The maritime influence of the Mediterranean Sea, situated just 400 meters away, brings both freshness and roundness to the wine.

WINEMAKING:



Harvesting is conducted at night, combining manual sorting and mechanical harvesting to select the finest grapes. Vinification begins during the night, starting with cold settling (débouillage) followed by low-temperature fermentation to preserve fresh, primary aromas. The juice is bled from the tank (saignée method) to obtain its signature pale hue. Yields are 70 hectoliters per hectare.

GRAPE VARIETY:



80% Cinsault, 20% Grenache

TASTING NOTE :



The Pech des Cades Rosé presents a brilliant, pale pink robe. The nose is highly aromatic and complex, revealing a delicate touch of peach blossom, raspberry, and apricot. On the palate, the wine is very crisp, delivering notes of strawberry alongside intense aromas of exotic fruits and white flowers. The experience concludes with a beautifully balanced finish that is underscored by clean mineral notes.

FOOD PAIRING :

An ideal match for summer salads, light grills, as well as fish and seafood dishes.



TO SERVE :

To be served at 8-10°C



D.W.E

DELAUDE WINE ESTATES