



ROSTRO

TABLE WINE



STAINGLASS WINDOW ORIGIN:

St Vitus Cathedral – Prague

VARIETY: Mourvedre.

VINEYARD SIZE: 1 hectare.

TERROIR: clay-limestone

VITICULTURE: 30hl/ha
Soil ploughing and scraping, canopy management.

PRUNING: Guyot double.

VINIFICATION & MATURATION:

Organic & Biodynamic farming.

100% hand-picked harvest.
Feet crushing- made with TLC
Short maceration: 8 days.
Pneumatic pressing.
Fermentation 100 % native yeasts.
Aged in 1000 liters amphora during 12 months.

No fining, no filtration.

ORIGIN OF GRAPES:

Domaine Henri Milan – Provence

COMMENTARY:

Nose impresses notes of macerated small red fruits, morello cherries and gentle spiciness. souple and very delicate attack, a wine built on delicacy, molten and silky tannins; notes of potpourri, wilted roses, cherry brandy and aromatic herbs come along with opening. A wine which will be able to wait many years in your cellar. Decanting an hour before drinking is recommended in its youth.

« Elegance, delicacy and purity ... A sublime Cinsault, delicate like Calais lace, a great tribute to the exemplary and amazing work achieved by the Milan Family. To be drunk without moderation if you can get hold of one of those rare bottles available...» Fred

FOOD & WINE PAIRINGS:

Rack of lamb with candied tomatoes and aromatic herbs from the maquis.
Grilled octopus, green lentils purée & garlic aioli.
Roasted Pork tenderloin with wild pepper from Madagascar and its candied turnips.
Red mullet fillet, mash potatoes with olives.
Shells pasta with ham and a splash of tomato ketchup
Cuts of veal green olives.
Black sea bass, shrimp and sea creatures with olives, lemon and herbs.
Roasted duck breast, cranberry & sweet potatoes.

TASTING:

Ideal serving temperature :**16/17°C**
Drink now and for 5/7 years to come.