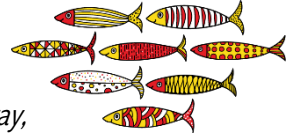


LES SARDINES CATALANES

vin de partage

2023

Cheeky and impertinent, sardines catalanes like to navigate between garrigue and sea spray, along the sun-drenched hillsides that border the mediterranean coast.



VARIETIES

Grenache noir & Grenache gris.

TERROIR

IGP Côtes Catalanes.

Grapes come from our maritime terroir and stony soils from Canet-en-Roussillon hills and Perpignan.

Yields: 50 hl/ha

Age of the vines: 25 years old

WINE-MAKING PROCESS

Harvest mid-August.

Direct pressing. The juices are fermented separately at a temperature of 16°C on fine lees of Grenache gris, and then aged for 4 months.

TASTING NOTES

Intense nose, fresh and fruity with fresh floral notes. The mouth is balanced and vibrant with a persistent long finish. To taste within the year.

PAIRINGS

Fruity and gourmet, this rosé wine is an ideal pairing for your aperitive and barbecue!



In Roussillon, Catalan fishermen used to fish by trolling.

To do so, a net carried by a boat some 300m from the shore was deployed, and this net was hauled up from the beach using only the pull of the arms. At the end of the day, all the fish was shared, as was the glass of friendship! There was wine for everyone around the table, from light, fruity reds to fresh, aromatic whites and the lively rosés as we love them. The Sardines Catalanes were created as a tribute to these moments on the beaches of our coasts, to recapture the "joie de vivre" and sharing that have always been the hallmarks of our region.

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02/02/2024

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