

Hampton Water

AOP LANGUEDOC



Syrah, Cinsault, Mourvèdre, Grenache



Rosé

This wine represents the lifestyle, it captures the spirit shared between the Hamptons and the South of France: enjoying life and a good bottle of wine to share with friends. You are invited to live the rosé experience and dive into Hampton Water rosé.

Vinification and aging

The various grape varieties are harvested separately when each of them is just at the right ripeness level. The winemaking process is managed to respect the specific characteristics of the grape varieties and the qualities of the soil. The grapes come from the best terroirs in Languedoc, Gérard Bertrand selected the best plots to create this wine. The grapes are de-stemmed, cooled down to 47°F and transferred to the press to extract the rosé wine must. Particular attention is paid to the pressing to ensure that only the first, highest-quality juice is kept. The juice is then left to settle according to the precise aromatic profile that is being targeted. Fermentation lasts between 15 and over 30 days, depending on the degree of clarification and the temperature. Finally, after light fining, the wine is bottled quite early to preserve the fresh, fruity character of the wines.



Robe



Nose

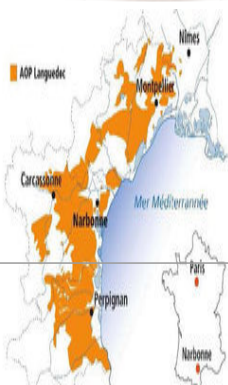


Taste

This dry salmon pink coloured wine features medium floral, fruity and mineral scents and offers a slender texture

Food and wine pairing

To be enjoyed with finger food, salads or seafood



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD