

# *Rose Pompon*

**Appellation:** Red Côtes du Rhône

**Location :** Montbrison-sur-Lez

**Yield:** 35hl/ha

**Vineyard:** Young vines aged between 15 to 30 years.

**Blending:** 1/3 Grenache  
1/3 Syrah  
1/3 Cinsault

**Geology:** Clay-limestone soil.

**Natural wine-making process:**

Selected hand picking of grapes.

6 hours maceration.

Fermentation with natural yeasts.

Blocked malolactic fermentation, depending on vintages.

**Ageing:** 6 months in stainless-steel vats.

**Bottling:** Beginning of spring.

**Short recommendation:** Drink young... when you are very thirsty !