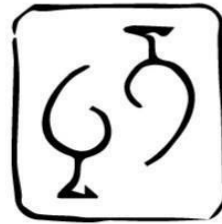


DOMAINE
DES
CANAILLES



BEAUJOLAIS - PIERRES DOREES
SIMON PEROT - ETIENNE UBAUD

Le Rosé du Matin 2019 (12%)

Vin de France

Grappe: Gamay (80%) and
Chardonnay (20%)

Soils : Granit

Viticulture : 60 years old vines
in biodynamic culture



Wine making : 100% whole bunch, aged in 500 liters amphora, no filtration, a tiny amount of sulfite has been added before bottling.

Total sulfites: 14 mg/l

Tasting: This wine is nothing like a classic rose, of course it has the classic freshness of one of them but due to his time in amphora it gained a lot of complex aromas like blood orange and earthiness. This is definitely a gastronomic rose.

2019: We haven't been spared by the weather for our first vintage. With the spring frosts and the hail of August, we lost 50% of our harvest. Luckily, the remaining half is good quality. Enjoy!

