



RÊVERIE

TASTING NOTES

The Reverie wines come from a land full of history. They are produced in the Southern French Languedoc-Roussillon, over four departments along the Mediterranean coast. Here, the northern mountains of the Pyrenees and the Cevennes embrace the vineyards of the Pays d'Oc like an amphitheatre. Thanks to a heritage of over 2,600 years of winemaking traditions and a patchwork of climates, reliefs and soils, this region is home to a diversity of extraordinary wines.

VINTAGE

2025

VARIETY

100% Grenache

ORIGIN OF GRAPES

Like an amphitheater facing the Mediterranean, the Languedoc-Roussillon region stretches along 200 km of coastline between sea and mountains. Its terroir is shaped by a mosaic of clay-limestone soils, sandstone, and schist, benefiting from a sunny climate that allows many grape varieties to flourish and produce rich, authentic wines. Originally from Spain, Grenache Noir is particularly resistant to drought and wind. Naturally generous and expressive, it brings fruit richness, roundness, and intensity to rosé wines.

WINEMAKING

Harvested at night to preserve freshness and prevent oxidation, the grapes are destemmed and gently pressed using a pneumatic press to avoid excessive colour extraction. Free-run and press juices are carefully separated, then clarified by flotation. Fermentation takes place at a controlled temperature between 16 and 18 °C. After racking, the wine is aged on fine lees, adding roundness and complexity.

TASTING NOTE

Pale pink with bluish highlights. The nose reveals fresh red fruit aromas of strawberry and raspberry, with tangy notes and a subtle touch of sweet, amylic character. On the palate, the wine is lively and fruit-driven, with a clean, thirst-quenching finish.

PAIRING

This light and delicious rosé pairs beautifully with hummus, tomato bruschetta, Lebanese tabbouleh, or strawberry sorbet. Best enjoyed well chilled, around 9 °C.