



VÉRIZET

MÂCON

APPELLATION D'ORIGINE CONTRÔLÉE

Fleurs roses



Grape variety

Gamay

Vineyards

Our handful of Gamay plots, formerly used for Mâcon reds, are now devoted to the creation of this Mâcon rosé vintage. The old vines from which this wine is produced give it a refreshing, aromatic and elegant style.

Vinification

After macerating for a short time at a low temperature, the musts are protected from oxidation by carbon dioxide saturation. The juice is collected after gentle pressing to preserve its freshness and aromatic potential. Fermentation in low-temperature (15-16°C) stainless steel tanks to preserve the grapes' aromatic intensity and vibrancy. Racking occurs at the end of the unsought malolactic fermenting process to preserve the wine's aromatic freshness.

Tasting

Pale pink colour. Delicate, floral bouquet with notes of red berries (strawberry, blackcurrant). A natural freshness on the palate, with a superb floral retronasal olfaction. An irresistibly delicious finish.

Ageing potential

1 to 2 years

Wine and food pairings

Serve chilled at around 9°C. This lovely aperitif wine is perfect paired with summer dishes, and with regional or more exotic cuisine: gougères, ham hock in parsley aspic, grilled meat, poultry or fish, sautéed vegetables, samosas, paella, fusilli pasta with pesto, chicken colombo, prawn rougail, tuna ceviche, chorizo risotto, fresh goat's cheese ravioli, Thai salad, red-berry cheesecake.

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