

SELIAN ROSÉ MYSTERE



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APPELLATION : A.O.C SIDI SALEM 1^{ER} CRU

VARIETAL
SYRAH

SOIL / CLIMATE

Cultivated in a traditional way, our vineyard benefits from soils composed of limestone and clay on the maritime border, partially in terraces located at an average of 150 meters above sea level. The cool climate and diurnal temperature variations produce perfect equilibrium in the wines.

VINIFICATION

Cold maceration for six hours before fermentation. Pressing under oxygen-excluding conditions. Fermentation at low temperatures.

TASTING NOTES



COLOUR
Vibrant pink



NOSE
Precise and delicate with notes of flowers and melon.



MOUTH
Powerful and well balanced, with notes of citrus and red fruits underlined by a pleasant minerality



RECOMMENDED TEMPERATURE FOR SERVING
Between 46°F to 50°F.



FOOD AND WINE PAIRING
Veal carpaccio, grilled fish, Provençal food specialties, world cuisine.



SELIAN
ROUGE



SELIAN
ROUGE RESERVE



SELIAN
BLANC RESERVE



SELIAN
BLANC