



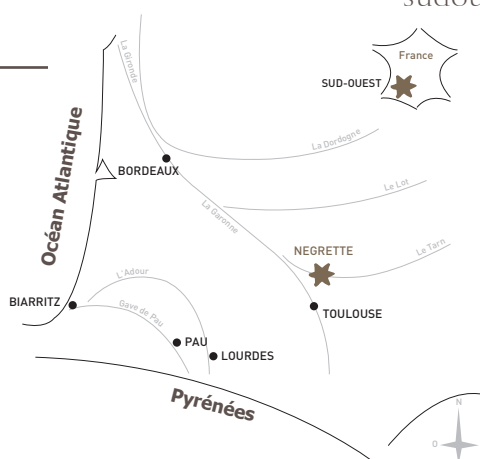
LIONEL OSMIN & Cie
VIGNOBLES DU SUD-OUEST

VILLA LA VIE EN ROSE

NEGRETTE 2010

A PALE, DELICATE AND FRUITY FRENCH ROSÉ

votre contact au 05 59 05 14 66
sudouest@osmin.fr



Profile :

Négrette is one of the best grape varieties of the French Southwest for producing rosé wines. As this native grape variety is mostly planted to the north of Toulouse, we have given this blend a name that renders homage to the famous "Ville Rose". Its pale, delicate colour, its very fruity, expressive style and its characteristically refreshing nature makes this rosé a polyvalent and festive wine.

Viticulture :

Grape varieties : 100 % Négrette

Terroir : Négrette is a great variety typical of the region surrounding Toulouse. The lands extending between the Tarn and the Garonne rivers are those which suit it best. These rather deep soils contain substantial reserves of water, permitting the Négrette to mature without suffering from August heat, thereby protecting its aromatic potential.

Climate : Essentially under oceanic influence, it nevertheless begins to feel Mediterranean effects in mid-summer. Temperate September means the grape variety's acidity potential is preserved, making it possible to create rosés that are refreshing, aromatic and without excessive heaviness.

Wine-making and aging :

A great deal of work is conducted beforehand to choose the plots to be harvested. The harvest period itself is exceedingly short; the grapes must be mature but not overly so, because Négrette produces a great deal of polyphenols (= tannins and colour, hence its name). Owing to these imperatives regarding the date, the harvesting is conducted by machine and takes place during the first two weeks of September. The grapes go directly to pneumatic closed basket presses and are immediately pressed. This juggling act is indispensable for extracting the aromas but only few tannins from the grape skins. Cold fermentation is guided to optimize the juices' aromatic potential. Aging is reduced to a strict minimum and early bottling (in January) guarantees the fruit's purity.

Tasting :

Pale rose wine with fresh red berries and fruit drops on the nose. Full and refreshing on the palate, with the acidity and richness bringing out the very pleasant aromatic range, reinforcing the first impression on the nose. These bewitching fruity notes will make you see the world through rose-tinted glasses... "La Vie en Rose" as we sing in France...

Serving, food & wine combinations :

- Ideal temperature : 10°C
- Aging potential : 18 months

- Food & wine combinations: This rosé goes perfectly with numerous dishes, of which the following are a few examples: aperitifs, tapas, summer cuisine, varied salads, tomatoes with mozzarella, Asian cuisine, tomato-based dishes, grilled fishes, sweet-and-savoury dishes, Italian cuisine, pizzas, pasta bolognese, piquillos (or red Pepper's), red berry desserts and especially strawberry desserts, etc.

