



## GRANDE COURTADE

### Instant Rosé 2022



#### IDENTITY

Color	Rosé
Grape varieties	Merlot 50%, Pinot 30%, Cab Sauv 15%, Cab Franc 5%
IGP	Pays d'Oc
Alcohol degree	12,5 % vol

#### TERROIR

Soil	Calcareous marls from Ensérune oppidum and river sediments.
Vineyard management	Organic and HVE (high environmental value).

#### TECHNICAL DETAILS

Harvest	By night to preserve aromatic potential.
Vinification process	Direct press, low temperatures vinification in stainless steel tanks.

#### TASTING NOTES

	Pale salmon color with blue highlights.
	Wild strawberry.
	Small tart fruits like cranberries.

Finish Freshness.

#### SERVICE

Food and wine Mediterranean style tapas, paella.

Service 8/10 °C

#### AVAILABLE FORMAT

Format Available in 75 Cl | 1.5L | 3L |Bib 5L

**2021: Jancis Robinson** 16,5/20: *"Tastes like a slice of watermelon dipped in white pepper and sour cream and sprinkled with chopped lovage. Delicious. A dab of residual sugar, I suspect, but it works. Good length. It was absolutely superb with Butlers' Kidderton Ash goat's cheese."* (TC), **Rosemary George MW:** "A very pale colour. Quite rounded ripe fruit on both nose and palate. Dry raspberries. Fresh with a streak of acidity."  
**2020: Patrick Schmitt MW:** *"Pale salmon pink. Delicate nose, peach, touch of jam. Palate has some oiliness, possibly touch of sweetness, but smooth, ripe red berry fruit, some peach, then fresh but not hard finish. Good. Easy. Balanced. One of best so far if not the best..."*, **Challenge Millésime Bio Gold, Global Rosé Masters Silver**  
**2019: Guide Hachette** 2 stars, **Elizabeth Gabay MW:** "Domaine de la Grande Courtade's l'Instant (Cabernet Sauvignon, Merlot and a touch of Pinot Noir) has weighty ripe black fruit and spice, balanced by crisp red fruit acidity", **Jancis Robinson** 16/20  
**2018: Jancis Robinson** 15,5/20, **Concours Général de Bruxelles** Silver

