

THE BRAND

Nuits Folles brand is an ode to joy and celebration. The brand name and the Art Deco label are inspired by the 1920s period, the Roaring Twenties or “Années Folles” in France.

The brand embodies the artistic and nightlife dynamism of the period.

TERROIR

This rosé was born in the Languedoc, at the foothills of the Black Mountain, where making Rosé is a longstanding way of life. The fresh breezes and morning mists that descend from the mountain, as well as high variations in daytime and night-time temperatures, allow the grapes to mature slowly.

Grenache grapes benefit from the Mediterranean climate: South facing slopes, warm and dry weather, gravel soil. The resulting rosé is vibrant, crisp and balanced, with intense and expressive aromas.

WINEMAKING

The grapes are harvested at night when temperatures are low, to prevent oxidation and preserve freshness. Upon arriving at the cellar, they are immediately and carefully pressed, at temperatures of between 7°C and 8°C, to avoid oxidation.

The must is clarified. Only the best juices are selected to ferment in stainless steel tanks, at low temperatures.

Finally, the wine is drawn from the tanks in order to age on its fine lees for 4 months, with regular stirrings, called “bâtonnages”.

WINEMAKER'S NOTE

Light pink in colour. The nose displays delicious aromas of fresh raspberry and strawberries, followed by hints of spice and pepper. The juicy and fresh first impression is balanced by a creamy mouth-watering length.

WINE AND FOOD PAIRING

Enjoy this wine chilled, with garlic butter shrimps, vegetable curry and caesar salad.

NUITS FOLLES



IGP PAYS D'OC
100% GRENACHE