



## Quod Erat Faciendum - Méditerranée Rosé 2021

IGP Méditerranée, France



We are mainly a wine producer of AOC, but we have some plots, on each of our domains, in IGP Méditerranée that we share with you with our "Quod Erat Faciendum" available in 3 colors.

"Quod Erat Faciendum" means: "What had to be done"... a little wink to simply share our know-how, in accessible and uninhibited wines.

### PRESENTATION

Provence attracts you... its beauty, its landscapes. Here a simple Mediterranean Rosé that will take you in your memories or dreams of vacation.

### THE VINTAGE

Capricious weather for the 2020 vintage, a spring alternation of cold and hot but the good summer weather and the Indian summer allowed a good harvest.

### LOCATION

The plots are located between the Sainte Victoire and the Aurélien mountains, a contrasting setting with a characterful atmosphere. The brightness is breathtaking and has also inspired Cézanne when he came to the domaine.

### TERROIR

The vineyards are located at the foot of the Sainte Victoire mountain and are on clay and stony alluvial soils.

### IN THE VINEYARD

All of our domaines are identically cultivated, AOC or IGP plots, in accordance with the specifications.

### HARVEST

September 2020

### WINEMAKING

We realize a pneumatic pressure of the grapes after de-stemming and a slight mechanic crushing. We carry on a fermentation in inox vats over three weeks and the temperature is kept at 18°C in order to develop the fruit aromas. The bottling is done in January, the following the harvest.

### AGEING

Bottling takes place in January.

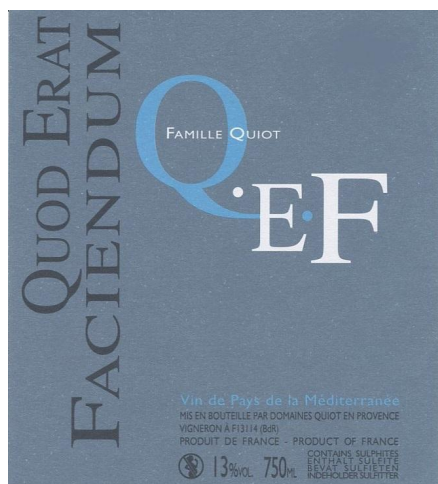
### VARIETALS

Cabernet sauvignon 50%, Syrah 50%

13 % VOL.

### SERVING

To be tempered at 10-12°C to be able to benefit from all of its aromas. If possible, keep the bottle cool throughout the tasting.



#### AGEING POTENTIAL

Enjoy all year long

#### TASTING

This deep rosé exhale strawberries and cream aromas and light british candies flavors. On the palate, it will show you a nice acidity and a gorgeous finish.

#### VISUAL APPEARANCE

Fairly deep pink color.

#### AT NOSE

Strawberry, cream and a tangy touch aromas.

#### ON THE PALATE

Beautiful acidity that holds in suspense and an exquisite finish.

#### FOOD PAIRINGS

Simplicity and conviviality to accompany QEF wines.

Some sushis... a provencal salad... tasty asian or oriental cuisine... Also yellow curry or slightly spicy Creole cuisine. Remember to bring it at your picnic : QEF wines will be there for your country outings, whether you are rosé, white or red.

