

**Ferme Blanche Cassis Rose**  
**Domaine de la Ferme Blanche**  
**France - Provence - Cassis AOC**

Its vibrant, shiny dress is a feast for the eyes with its salmon, peach color. The nose is well defined, and precise: you will enjoy its subtle fresh fruit aromas - citrus first, then raspberry and apricot. Will your mouth be jealous of your nose ? Then try its soft yet lively body, gradually leading you to a distinctive anis finish. A wine for every occasion !

## Specifications

<b>Appellation</b>	Cassis AOC
<b>Wine Type</b>	Rosé
<b>Varietals</b>	43% Grenache, 43% Cinsault, 10% Mourvedre and 4% Carignan
<b>Age of Vines</b>	Average 25 years
<b>Agricultural Practices</b>	Organic
<b>Soil type</b>	Clay & Limestone
<b>Vinification</b>	Harvest : Hand picked, from August to September, using small cases. Sorted, destemmed, skin macerated then pressed using soft pneumatic power. Musts are then settled at 12 °C. Alcohol fermentation then start at precisely controlled temperature.
<b>Production</b>	4,000 (9-liter cases)
<b>Pairings</b>	Lamb rack, shrimp skewers, osso bucco or a calzone pizza.

