

Cuvée « Les Cinq Pétales »

The cuvée « Les Cinq Pétales » is the very first rosé wine created by the domain. « Les Cinq Pétales » is named after its terroir and after its parcel surrounded by woods, and suprisingly surrounded by a multitude of spring flowers, all of them having in common to possess five petals, *La Petite Centaurée, la Campanule, la Nigelle de Damas, le Pied d'Alouette*. A deep and eadearing terroir.



Appellation : AOP Faugères Rosé

Terroir : Grey and blue schistoses rocks ; important mineral composition, in-depth acid solution, filtering ground.

Parcels : L'Eglise and Petit Bois

Varieties : Grenache noir, syrah and mourvèdre

Yield : 30 to 35 hL/ha

Winemaking : Night harvest, 100% demmested, direct pressing, free-run juice only, vegetal finings, no filtration

Ageing : 6 months in stainless steel tank over fine lees

Keeping : Drink within 3 years

Tasting notes

Eye: Clear brillant and luminous robe, pale pink color

Nose : Very aromatic olfactory palet, soft notes of citrus as pomelo and kumquat, soften by very fine agastache notes.

Mouth: Fresh, sharp, taut palate but quite enveloping; discrete return of the fruit on the finish.

Wine and food pairing : Mediterranean vegetable pie, roasted artichoke on onctuous puree, fresh herbed Falafel, pistou sandwich club, Pad Thai

Temperature : Serve between 8 and 10°C

Bottled at the Field, 2 rue du Vieux Château – 34600 Faugères – France

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