

REFLETS SECRETS

Pays d'Oc

Arriving first-class from southern France, Catherine Delaunay introduces Reflets Secrets.

This exceptional rosé opens with delicate notes of rose, fresh fruit, citrus, pepper and verbena.

Its palate is round, rich, lively, fresh and delicious; its finish unforgettable!

TERROIR(S)

To create Reflets Secrets the choice fell on 3 specific terroirs of Pays d'oc: the *Béziers* coastline which, under the influence of the Mediterranean climate, brings roundness and richness to the wines; the sandy soils of the *Etang de Thau*, which bring freshness and minerality and finally the clay-limestone soils of the *Narbonne hillsides*, which provide structure to the wine.



TASTING

With a very beautiful pale pink color, Reflets Secrets rosé reveals an expressive and complex nose of delicate floral notes of rose, fresh red fruits, raspberry and cherry, mixed with citrus notes (grapefruit, orange zest) and a touch of pepper and verbena. The palate is round, ample and delicious and offers by a perfect balance between aromatic richness and liveliness. The finish is long and very fresh, enhanced by delicate notes of grapefruit and yuzu.



VINIFICATION

A selection of the best free-run juices, from direct pressing, is made for each of the grape varieties. The wines are fermented separately in stainless-steel vats, always with perfect temperature control.

Upon blending, Catherine Delaunay aims at drawing the fine line between an extremely pale color and a particularly expressive wine. The wine is aged on fine lees in stainless steel vats for 6 months.

FOOD & WINE

Serve between 8 and 10°C. Perfect for an aperitif, from the simplest to the most sophisticated, with tapas or antipasti. It will also accompany all Mediterranean cuisine, fresh salads, shellfish and even spicier dishes of Asian inspiration.

GRAPE VARIETY: Grenache, Mourvédre,

Syrah & Cinsault

ALCOHOL CONTENT: 12.5%



