

VILLA LA VIE EN ROSE  
VDF – NÉGRETTÉ  
FRUITY ROSÉ WINE



Lionel Osmin & Cie

LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



**PROFILE:**

Négrette is one of the best South-West grape varieties to produce rosé wines. As this native grape variety is mostly planted to the North of Toulouse, we have given this blend a name that pays tribute/refers to the famous "Ville Rose". Its pale, delicate colour, very fruity & expressive style combined with a characteristically refreshing nature makes this rosé a polyvalent and festive wine.

**WINEGROWING:**

- Grape variety: Négrette, typical from the surrounding Toulouse region.
- Climate: essentially under oceanic influence, it nevertheless begins to feel Mediterranean effects in mid-summer. A temperate September means the grape variety's acidity potential is preserved, making it possible to create rosés that are refreshing, aromatic, without excessive heaviness.
- Terroir: rather deep soils with substantial reserves of water. These soils allow Négrette to fully ripen and protect its aromatic potential without suffering from August heat.

**WINEMAKING & AGEING:**

We put a lot of effort and work in choosing the right plots before harvesting. The harvest period is exceedingly short; knowing that our Négrette produces a great quantity of polyphenols (tannins and colour), the grapes need to be ripe but not overly-so. The harvest takes place during the first two weeks of September. The grapes are immediately pressed to extract as many aromas as possible, without obtaining too much tannins from the skin. To optimise its aromatic potential, we guide our juice through a controlled cold-fermentation. Ageing is reduced to a strict minimum and early bottling in January guarantees the wine's a high level of purity.

**TASTING NOTES:**

A delicate and pale colour with fresh red berries and fruit aromas on the nose. Full and refreshing, the acidity and richness of this wine showcase the pleasant aromatic range, reinforcing the expression of the nose. These fruity notes will make you see the world through rose-tinted glasses... Like we sing in France: "La Vie en Rose".

**SERVING & PAIRING:**

- Service temperature: 10 °C
- Ageing potential: 18 months
- Food pairing: aperitifs, tapas, summer cuisine, varied salads, tomatoes with mozzarella, Asian cuisine, tomato-based dishes, grilled fishes, sweet-and-savoury dishes, Italian cuisine, pizzas, pasta Bolognese, piquillos (or red Pepper's), red berry desserts...



EAN: 3760201500033  
Weight: 1.42 kg  
NOMACORC  
Dim: 320 x 75.6 ø mm



6 BT  
EAN: 23760201500037  
Dim: 320 x 238 x 158 mm  
EUR (80 x 120 cm)  
4 layers x 25 cs = 100 cs  
Weight: 925 kg / Height: 1.4 m



Bt orientation: ↑  
Weight: 9 kg  
VMF (100 x 120 cm)  
5 layers x 28 cs = 140 cs  
Weight: 1297 kg / Height: 1.8 m



12 BT  
EAN: 13760201500030  
Dim: 330 x 320 x 240 mm  
EUR (80 x 120 cm)  
4 layers x 12.5 cs = 50 cs  
Weight: 910 kg / Height: 1.5 m



Bt orientation: ↑  
Weight: 18 kg  
VMF (100 x 120 cm)  
5 layers x 14 cs = 70 cs  
Weight: 12756 kg / Height: 1.8 m