

**Region:** Rhône Valley



**Location:** Montfrin

# Cherche Midi Rosé

**Appellation:** IGP Pays d'OC

**Farming:** Organic

**Varietals:** 60% Carignan  
and 40% Syrah

**Age of the vines:** 25 years

**Vineyard/Terroir:** The soil is clay and limestone on galets roulés (primarily quartzite), at 150m of altitude, on parcels with North and South exposition. Density of 4400 vines per hectare. The vines are pruned Double Cordon Royat style.

**Vinification:** The grapes were harvested from August 25 until October 5. Pressed directly in a closed cage pneumatic press. Fermentation for 12 days in stainless steel tanks. Aged for 4 months in stainless steel tanks. Fined with bentonite and a pea-protein based agent. Filtered over paper plates

**About the winemaker:**

The Cherche Midi wines are blended especially for Paris Wine Company by Benjamin Beguin and Aurore de Fleurieu from organically-farmed, estate vineyards in Montfrin, located at the border between the Rhône Valley and the Languedoc. The wines are crafted to be enjoyable, easy to drink straight away, and to offer great value for organic wine from the south of France.

