

JACQUES
BOYER
& FILS
VIGNERONS



LE TRIDENT
DE
SAINT-MICHEL

*Definitely
interesting*

It's hot, we are in thirst land. A Rosé,
nothing better to quench it. But it
was hard work to be able to bring
you this!



VARIETAL COMPOSITION	IGP Pays d'Oc
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SOIL	Clay and limestone, Sub-soil: Stones and pebbles.
YIELD	45 hl per hectare.
AGE OF THE VINEYARD	20 years old
MODE OF CULTURE	Strict pruning, natural grass cover between rows.
HARVEST	Selection of best quality grapes.
WINEMAKING PROCESS	Traditional, at low temperature. Direct press, then the juice is cooled and left on the heavy lees to extract aromas and allow the lees to separate from the juice before fermentation.
AGEING	4 to 6 months in tank before bottling.
DESCRIPTION	Blush and bright peach rose color. The nose is marked by floral and spicy aromas. Subtle and harmonious in the mouth, you will be surprised by its elegance.