

GRIS D'ABOUKIR



ROSÉ WINE

Grape varieties: Cinsault



TASTING NOTES

This 'gris' wine has an original profile, with nuances of grey pink and flashes of silver. Gourmand aromas of small red berries mingle on the nose. Vivacious and mouth-watering, the Gris d'Aboukir is an elegant wine with a fresh, mineral finish.



ORIGINS

The region of production of this wine benefits from a maritime climate, sandy soils on limestone subsoils and an average altitude of 300 meters.



WINEMAKING

The grapes are picked by hand and sorted on arrival in the cellar. The must is maintained at controlled temperatures between 16 and 18 $^{\circ}$ C in order to preserve a maximum of aromas.



SERVING

Serve between 10 and 12 °C



FOOD AND WINE MATCHES

Shoulder of lamb, tagine of lamb with lemon, gambas

PACKAGING: 75cl

DELIVERED IN: cartons of 6 and 12 bottles



The Société des Grands Crus de l'Ouest was created in 2001. It is a producer of its own wines, with the ambition of positioning Algerian wine at the highest level of quality.

Our terroirs are in the west of Algeria, where our teams accompany the winegrowers in the creation and management of their vineyards.

