



# ROUGE A LEVRES

2023

IGP COTES CATALANES

## Cépages

Grenache noir, Cabernet sauvignon, Mourvèdre

**Yield:** 30 hl/ha

## Terroir

Horizontal alluvial terraced soils dating back to the quaternary (alt. 35m). The top 2 meters of soil are composed of round silica pebbles amassed in clay mud, deposited on clay bedrock. The soils are exposed to windy conditions (Aeolian pebbles) and generous amounts of sunlight (more than 260 days per year) and are located about 4 kilometers from the Mediterranean Sea.

## Vines work

Weeding done by plough, no chemical fertilizers are used, organic crops. Pruning is done at the second bud. Manual disbudding. Direct pressing rosé.

**Harvest :** August 2022

**Bottled:** December 7<sup>th</sup>, 2023

**Production:** 16,500 bottles of 75cl  
352 Magnums

## Tasting notes

Rose gold color with bluish reflections, shiny and pearly.

The nose is fine, elegant, with sweet notes of vine peach, marshmallow, Turkish delight, and lilac flowers.

The palate is lively, with a beautiful presence and stretches in length, giving this wine a harmonious complexity.

## Suggested food pairing

An ideal wine to enjoy with an arugula salad with a citrus vinaigrette, but also with grilled meats and for the more daring, accompanied by salmon gravlax.

**The little story** Why “Rouge à lèvres/Lipstick”?... For a long time, the rosé wine conveyed the image of a rather feminine wine... and the association woman/mouth/glass/ immediately called for us, lipstick, a feminine element if ever there was one.



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