

PAUL PONNELLE

Pinot Noir Rosé

IGP Pays d'Oc, Languedoc-Roussillon



GRAPE VARIETY
100% Pinot Noir

TASTING NOTE

Pale, salmon pink in color, this dry rose features aromas of fresh strawberry and cherry, layered over mineral notes, with a backbone of citrus. Thirst-quenching, tangy and delicious!

FOOD PAIRING

Try pairing with Baby Swiss, Feta, and Gouda cheeses, niçoise salad, baked salmon and scallops.

2021 89 WINE ENTHUSIAST BEST BUY

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