



FAMILLE
RIEU VERDIER
VIGNERONS à ORSAN - GARD



SYRAH

CUVÉE OR



**FAMILLE
RIEU VERDIER**
VIGNERONS



Passionate winemakers, Céline and Nicolas, have created a range of wines that bear their names.

In the heart of a preserved nature, in the north-east of the Gard, our wines come exclusively from our estate, which is **certified in High Environmental Value** and **TERRA VITIS** then, are elaborated in the respect of the family wine tradition. Our commitment to the environment and biodiversity allows us to highlight our exceptional terroirs and to produce wines that have a soul and typicity.

SYRAH

Vin de France rosé

Family RIEU VERDIER

A pleasant and convivial wine by excellence



TERROIR AND GRAPE VARIETIES

Cuvée made from 100% SYRAH.

SYRAH is the emblematic and historical grape variety of our region.

Perfectly adapted to our climate and its favorable environment, the vines are well exposed and grown on a clay-silt soil.



WINE MAKING

This beautiful pale pink color is obtained by extracting the juice followed by a traditional vinification, under precise temperature control, allowing the under precise temperature control, allowing to reveal all the finesse of its aromas and of our terroir.



TASTING

It is a pale rosé wine, with notes of fruit on the nose and palate, white peach, raspberry, redcurrant and floral notes.

It is a well-balanced wine with a greedy mouthfeel.



FOOD PAIRING

This wine will accompany your meals from the aperitif to the dessert, with cold cuts, salads, grilled meat, fish, white meat, vegetables, Italian cuisine, pizza, exotic cuisine and a fruity or iced dessert.

Ready to be enjoyed preferably when young.

Serve chilled between 10 and 12°C.



It is not uncommon at nightfall to see colonies of "pipistrelles", a species of small bats that nests under the roofs of our cellars alongside our swallows, chickadees among others.

Our little wild black bees still have their original hive in front of our wine cellars, gathering flowers in our vineyards and the surrounding nature, thus testifying the respect of our practices.