



# Songe d'Été

AOP Malepère 2025

750 ml - ALC. 13.5 % BY VOL.

Songe d'Été is the carefree escape of a day lingering in the sun. A rosé as light as a breeze. It evokes the softness of summer evenings and long tables shared among friends. Each sip is an invitation to slow down and savour the moment.



## Grape Varieties

45% Cabernet Franc, 45% Merlot,  
10% Grenache

## Winemaking

Songe d'Été is crafted with a delicate approach: the grapes are destemmed and then pressed using a pneumatic membrane press to preserve the purest expression of the fruit. Fermentation takes place at low temperature (15–18°C), while the maceration period, adjusted from 15 to 40 days depending on the grape varieties, allows the wine's freshness and aromatic brightness to fully express themselves, defining this luminous cuvée.

## Aging

Aged for 3 months in stainless-steel tanks, with monthly rackings.

## Tasting Notes

With its pale hue and luminous highlights, Songe d'Été reveals a fresh, expressive nose, where aromas of redcurrant and white fruits intertwine with a subtle floral touch. On the palate, the attack is bright and refreshing, carried by a delicate, moreish texture that gently coats the mouth. Each sip invites lightness, while offering fine precision and a pleasantly lingering finish. Recommended serving temperature: 4-6°C

## Food Pairing

Ideal with pan con tomate, a barbecue spread, or a ratatouille. It also pairs beautifully with a strawberry fraisier, whose gentle sweetness is lifted by the wine's freshness.