



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 fraiser, whose gentle sweetness is lifted by the wine's freshness.