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The word "Nèbla" is written in a large, black, cursive script. The 'N' is very large and loops around the 'è', and the 'l' is also large and loops around the 'a'.

AOP Languedoc

Millésime 2016

Rosé - 13,5°

Tasting notes: Crisp, fresh, fruity and lively wine. You will find hints of strawberries, litchi, pomelo, nicely mouth filling. Serve chilled.

Blended from: 66 % Grenache, 34 % Syrah. Certified as Organic by Ecocert and biodynamic production by Demeter.

Vines: 20 years old, grown in alluvial grave

Yield: 25 hectolitres/hectare

Harvest : Picked by hand and carefully sorted into small open crates.

Vinification: Direct pressing and traditionnal vinification. Low level of sulfites

Maturing: in stainless steel vats for 4 months. Bottled in December 2016 . Production of 5000 bottles and 140 magnums

Food Matches: For the aperitif, smoked fish and meat, asian and oriental dishes, foie gras, Cheeses

This wine as been made as naturally as possible. The sediment you see is quite normal

Nèbla , meaning mist in occitan, comes from the magnificent foothills of the Larzac. A product of passion, of energy and of friendship, an authentic wine produced with respect for nature, the Earth and it's inhabitants.

Rising star 2016, Estate Silver medallist at Challenge Millésime Bio 2015, Bronze medallist and commended at Decanter World Wine Awards 2014, sélectioned in the Bettane et Desseauve guide 2014, commended at Decanter World Wine Awards 2013, one of the 100 greatest wines of Languedoc-Roussillon in 2013, Silver medallist at challenge Amphore des vins 2012