GRAIN DE GLACE LE ROSÉ DE L'HIVER

EACH YEAR, A NEW COLLECTOR'S BOTTLE





























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GRAIN **DE GLACE WINTER ROSÉ**

THE ONLY ROSÉ TO BE VINIFIED TO BE DRUNK IN WINTER:

SELECTION OF PARCELS FROM THE GREAT TERROIRS OF PROVENCE

HARVESTING AT NIGHT TO PRESERVE THE FRESHNESS OF THE GRAPES

SELECTION OF FREE-RUN JUICE AND LOW-TEMPERATURE ALCOHOLIC FERMENTATION



TASTING NOTE

Its pale, crystalline colour is reminiscent of pure snow

Its nose is marked by exotic fruits and citrus fruits

Refreshing and elegant on the palate



TASTING MOMENT

Grain de Glace is the perfect accompaniment to your festive meals or simply to relax by the fire or on the terraces of the ski slopes.

Served chilled at 10°C, Grain de Glace is ideal as an aperitif or to accompany a wide variety of dishes: fleshy, iodine-scented oysters, shellfish platters, sushi, Madagascan prawns, salmon gravelax and even spicy dishes.

EMBRACE THE ROSÉ EXPERIENCE IN THE WINTER

GRAIN DE GLACE, THE PROVENCE ROSÉ TO WARM UP THE WINTER MONTHS

3 FORMATS = 3 DESIGNS

1 PALLET = 456 BOTTLES in upright boxes of 6 bottles

▶ 4 layers of 19 boxes







SALES SUPPORT







WHITE GLASSES



BOX 1 BOTTLE + 2 WHITE GLASSES

