

ROSÉ LIMÉ

The star of Zinc returns !

Jean Pierre Xiradakis, the owner of the renowned restaurant “La Tupina” met our family a few years ago, which has been producing wines in Bordeaux since 1858. Together, we decided to breathe life back into Rosé Limé, which is produced following an authentic recipe: a base of rosé wine with a careful blend of natural red fruit aromas, and a touch of fizz. In the 50s, this was the drink of choice in the cafés of South-West France and the brasseries of Paris.

THE RECIPE

White and red wine from Entre-Deux-Mers.

Natural red fruit aromas (raspberry, strawberry, grapefruit etc.), water sugar
Carbon-dioxide is added when the drink is bottled for a touch of fizz.

Annual production : 10 000 Bottles

Enologist : Jérémy Ducourt

TASTING NOTES

Colour : Dazzling pale pink

Nose : Subtle, fresh, with aromas of red berries and grapefruit zest with base notes typical of our region's wines

Mouth : Fresh, crisp, with sweetness married with a gentle, fine sparkle

Food pairings : Serve well-chilled (8 - 10°C).

Perfectly suited as a pre-dinner drink, by itself or with tapas, charcuterie or other canapés. Can be served with cold salads, fish or seafood.

Due to its original and unique character, Rosé Limé is also great in a range of different cocktails.

