

MILOU



ROSÉ 2017

MILOU || While traversing along the Mediterranean Sea, through the bucolic communes in the south of France, the Valkyrie team happened upon a few wines that exemplified our vision. These are wines to be enjoyed on any occasion - as a perfect complement to an array of foods, moods and company. Simple, straightforward and fun, Milou is the ultimate crowd pleaser.



VIN DE PAYS D'OC | Viticulture in the Languedoc wines can be traced to the fifth century BC, when the early Greeks planted vineyards along the coast near Narbonne. The Vin de Pays d'Oc wine region stretches from the Mediterranean coast to the Cévenole hills and the Rhône Delta to the Pyrénées and shares many terrain and climate characteristics with the neighboring regions of Southern Rhône and Provence. The Mediterranean climate and soils are conducive to growing a wide variety of high quality grapes, offering a treasure trove of value potential.

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BLEND | 50% Grenache, 40% Cinsault & 10% Syrah

VINEYARDS | The plots selected for MILOU Rose are extremely arid with limestone, pebbly soils and some red clay with silex. Many of the plots are older vines (50+ years) and the Syrah is farmed organically from the "Les Cistes" vineyards named for the old cistern nearby.

WINEMAKING | Traditional vinification and elevage. After harvest, the grapes are destemmed and vinified by direct press in temperature controlled stainless steel tanks.

ALCOHOL | 13%

TASTING NOTES | Classic southern French rosé with aromas and flavors of ripe strawberries, fresh-cut watermelon and rose petal all on a saline, mineral backbone with zesty freshness. Super versatile for all sorts of fare, indoors & out, glass or plastic.

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