



# LE VIEUX PIN

## *Désir 2024*

Strawberry, Rhubarb, Grapefruit  
Mineral, Earthy, Bright, Vibrant

Hailing from south-central Washington State's Wahluke Slope and crafted through the traditional presse method, this delicate rosé celebrates the graceful elegance of Cinsault. Désir evokes a sense of longing and allure, offering an aromatic, vibrant, and effortlessly sophisticated experience.

### RECOMMENDED FOOD PAIRING

**Meat-Based:** Charcuterie and Artisan Cheeses make for a delicious and classic pairing.

**Plant-Based:** A Tossed Baby-Greens Salad with Fresh Berries and Warmed Vegan Cultured Cheese on a summer day.

CÉPAGE:	100% Cinsault
GROWN:	100% Wahluke Slope
AGE OF VINES:	Various
YIELD:	Average of 3.9 tons/acre
MACERATION:	4 hours on the skin
TECHNIQUE:	Presse method
AGING:	100% stainless steel for 5 months
PRODUCTION:	475 cases
ALCOHOL:	13%
SWEETNESS:	Dry

### LE VIEUX PIN WINERY

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