



WINES THAT TAKE YOU ON A JOURNEY

With CURIUS, the Richard family aims to satisfy today's desires with bold wines crafted for a modern and unpretentious tasting experience. These "Vin de France" wines are produced in the family's estates, perfectly resonating with the current era: light red, delicate rosé, luscious white, deep red... Diverse wine profiles meant to be enjoyed chilled, not exceeding 12.5°, with a finish subtly smoothed by a barely noticeable sweetness.

À fleur de peau - Sweet Rosé Vin de France

TECHNIQUE : Short maceration, slow fermentation at low temperature to preserve all the freshness and delicacy of the fruit. The wine is then aged in stainless steel tanks to maintain its purity and balance.

TASTING : Pale, almost pearly hue. A floral and delicate nose, with a tender, supple, and fresh palate. A light wine with just the right touch of sweetness. Best enjoyed chilled, between 12 and 14 °C, as an aperitif or during a brunch. Perfect with a quinoa or lentil salad, a fish tartare, a ceviche, or a few vegetable tapas. For a bolder experience, try it over ice or with a twist of fresh fruits.

DESIGN : Rosé wine evokes moments of relaxation by the seaside. This summer scene — beach hut, palm tree, and umbrella pine — instantly brings to mind the sweetness of holidays, the warmth of the sun, and shared moments of leisure. Here, the cat is fully immersed in this suspended moment: wearing sunglasses, glass in paw; it embodies simple, carefree pleasure.

