



Rosé

Côtes de Provence AOP Cru Classé, bottled at the premises
Hyères les Palmiers



GRAPE VARIETIES: 47% Cinsault, 38% Grenache,
15% Syrah.



DEGREE: 12°5



TERROIR:

130 acres including 79 acres of Cru Classé land, in the foothills of the shaley Maures mountains, at the crossroads of the fertile Sauvebonne and Borrels valleys where the vines blossom amidst citrus fruits and palm trees in a micro-climate.



VINIFICATION:

Harvested during the end of August with cold maceration including the skins. Gentle pneumatic pressing and regularised alcoholic fermentation between 13 and 17°C in air-conditioned cellar to be able to preserve the maximum of aromas and the quality of each variety.



TASTING:

Pale pink color. The nose is very elegant, with white fruits notes. In the mouth the roundness dominates with aromas of fresh apricot and orange zest. Freshness at the finish is very pleasant. This nice fruity rosé can be well enjoyed during a long meal.



FOOD PAIRING:

Sellfish, roasted white meats, raw fish, Mediterranean or spicy dishes.



KEEPING AND SERVICE:

To be tasted at 12/13 °C.



LOGISTICS:

75 cl bottle: palet of 480 bottles - 80 boxes of 6 bottles.

37.5 cl bottle: palet of 840 bottles - 70 boxes of 12 bottles.

150 cl bottle: palet of 240 bottles - 80 boxes of 3 bottles.

The wine is presented in our special Marie-Christine bottle created out of Emile Gallé glass.

