

Rosé Prestige 2020

AOC Coteaux Varois en Provence

Cinsault 88%, Grenache noir 5%, Syrah 4%, Rolle 3% Alc. 13%



VIGNOBLE

Vine selection with low yield and grape varieties in mass selection

Clayey-limestone soil

Mechanical tillage (shallow tillage and respect for the soil), organic fumures, annual sowing

Agro-ecological viticulture, converting to organic

Precise green harvesting depending on the vintage



VINIFICATION

Manual harvest

First selective sorting in the vineyard in several passages

vibrating sorting table

Pressing in whole bunches without destemming

Cold settling

Fermentation in stainless steel vat then in 500L barrels

Bâtonnage of Lees, ageing during 3 months in barrels



DEGUSTATION

Couleur : pale pink with bright reflections, limpid

Nez : floral aromatic finesse and subtlety on the first nose and notes of white fruits, peach, accompanied by citrus notes, lemon zest.

Bouche : lively and powerful attack, fat on the palate. Fresh balance, accompanied by spicy aromas of white fruits and citrus. Mineral finish accompanied by light roasted notes.

Accord : ideal to accompany a seafood platter or spicy food or Bouillabaisse.

