



Rosé Classique 2022

AOC Coteaux Varois en Provence



Grenache noir, Syrah, Cinsault, Rolle Alc. 12,5%



VINEYARD

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

Mechanical harvesting at night to preserve color and aromas
Destemming then delicate pressing
Cold settling
Fermentation in temperature-controlled stainless steel vats
Aging in stainless steel vats



TASTING

Colour : pale pink with peach highlights
Aroma : finesse and subtlety, the nose is marked by an aroma of fresh red fruits (strawberries, raspberries) and citrus fruits.
Palate : Elegant, lively and delicious attack, accompanied by notes of citrus fruits and fresh apricots. Its finish is mineral and saline.
Pairing : ideal for an aperitif or to accompany some sushi

