



GRAPE VARIETIES

Cinsault 50%
Mourvèdre 15%
Grenache 25%
Syrah 10%

AOP

Côtes de Provence

ROSÉ 2021

Terroir : This wine benefits from the terroir where the vines grow, a complement of limestone soil which is very well drained, south facing vines which allow for more sun exposure thus riper grapes and the benefit of the “Mistral”. A strong wind blowing from the North, typical to Provence that helps keeping the vines healthy. Our plots surround the Bandol appellation and its king grape variety, Mourvèdre, is omnipresent in our vineyard. It gives this 2021 blend finesse and structure.

Age of the vines : 30-40 years.

Vinification : Before the harvest, a special attention is given to the control of maturities. We determine the optimal date of harvest for each plot and grape variety in order to give a good balance to our wines. Grapes are harvested by hand and stored at low temperature in a refrigerated container (3°C). Grapes are harvested by hand and stored at low temperature in a refrigerated container (3-4°C). We therefore preserve the freshness and quality of the aromas. Direct pressing of the whole harvest followed by a temperature-controlled fermentation in our thermo-regulated stainless steel vats. Blending, filtration and bottling at the Domaine.

Tasting Notes : Pale rose petal robe with brilliant reflections. Complex and fresh nose with delicate citrus (yuzu) and floral (acacia) notes. The attack is lively and ample with aromas of pomelo and mango accompanied by a salty and mineral finish.

Food and Wine Pairing : Enjoy it with friends for your aperitif, or with seafood, stuffed *Provençal* vegetables or a poke bowl.

Suggested serving temperature : Between 47 F° and 50 F°.

Alcohol Level : 13%



The vineyard is in transition to organic farming since 2021.

