



La Violette Rosé 2022

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



GRAPE VARIETIES: 39% Cinsault, 28% Grenache, 33% Syrah



DEGREE: 13°0



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:

From the end of August to the end of September, the grapes are harvested mechanically day and night and passed through a tubular exchanger at 15°C before cold maceration with skin. This is followed by pressing and juice selection, static settling at 13°C and fermentation in concrete vats at a controlled temperature ranging from 15-18°C in an air-conditioned cellar, to preserve each variety's flavours and quality as far as possible. After racking, tangential filtration, blending takes place at the end of the year, and then the wine is stabilised, ready for bottling.



TASTING:

Pale-pink colour, limpid and brilliant.
The nose is dominated by fine by subtle aromas of jasmine. This elegant rosé is well structured, balanced, with a youthful freshness based on a fruity round finish.



FOOD PAIRING:

It is a rosé which by its finesse will easily accompany fresh, spicy and characterful cuisine such as lobster or grilled lobster with ginger sauce, curry with coconut milk. For dessert it will be delicate on a beautiful strawberry or why not, a tiramisu with strawberries.



KEEPING AND SERVICE:

To be tasted at 12/13 °C.



LOGISTICS:

Palet of 600 bottles - 125 boxes of 6 bottles.

The wine is presented in a 75 cl Bordeaux « Concept » bottle.