


Villa Garrel Rosé 2022

Côtes de Provence AOP, bottled at the premises



 **GRAPE VARIETIES:** 42% Grenache, 35% Cinsault, 23% Syrah

 **DEGREE:** 12°5

 **TERROIR:**

Spicy and mineral clay-limestone terroir.

 **VINIFICATION:**

Harvesting at the end of August and cold maceration with skins. Gentle pneumatic pressing and regulated fermentation at 16°C in the air-conditioned cellars.

 **TASTING:**

Nice pale pink colour.
The intense nose is dominated by fresh lemon.
Mouth: round, well balanced with notes of plum.
Nice finish with freshness. This rosé wine meets the expectations of consumers who want to drink pleasant and fruity rosé wine from Provence.

 **FOOD PAIRING:**

Ideal as an aperitif or with Mediterranean dishes

 **KEEPING AND SERVICE:**

Taste at 12/13°C

 **LOGISTICS:**

For the 75 cl bottle: palet of 630 bottles - 105 boxes of 6 bottles or palet of 660 bottles - 55 boxes of 12 bottles.

The wine is presented in a 75 cl Provencal bottle.