


Rosé 2023

Côtes de Provence AOP, bottled at the premises
La Londe-les-Maures



 **GRAPE VARIETIES:** 53% Grenache, 47% Cinsault

 **DEGREE:** 13°0

 **TERROIR:**

On La Londe-les-Maures, 160 acres on a sandy, schistose seaside terroir, surrounded by mimosas, strawberry trees and oak groves.

 **VINIFICATION:**

The grapes are harvested mechanically day and night and passed through a tubular exchanger at 15°C before cold maceration. This is followed by pressing and juice selection, static settling at 13°C and fermentation in concrete vats at a controlled temperature ranging from 17-22°C in an air-conditioned cellar, to preserve each variety's flavours and quality as far as possible. After racking, blending takes place at the end of the year, and then the wine is stabilised and filtered, ready for bottling.

 **TASTING:**

This noble vineyard surrounded by vines and delicately nestled between hills and sun, offers a typical seaside rosé. The nose is delicate and fruity with figs aromas. The palate is fresh and crisp, but nevertheless rich with acidulated aromas persistent throughout the tasting.

 **FOOD PAIRING:**

A distinguished elegant Rosé, ideal wine to accompany any creative dishes.

 **LOGISTICS:**

75 cl bottle: palet of 480 bottles - 80 boxes of 6 bottles.

The wine is presented in our special Marie-Christine bottle created out of Emile Gallé frosted glass.