

DOMAINE SAINT ANDRIEU



Appellation:	AOP Côtes de Provence Rosé 2016
Varietals:	Grenache 40%, Cinsault 35%, Syrah 20%, Rolle 5%
Terroir:	Clay-Limestone hills; cool climate at high altitude (380meters)
Vineyard area:	10.80 Ha
Harvest:	September 2016
Weather conditions:	Mild spring followed by a dry, hot and sunny summer
Oenologist:	Richard Bertin
Yield:	47 Hl/Ha
Production:	65,000 bottles
Alcohol by volume:	12.5%



Gold Medal Concours Général Agricole Paris 2017
1* Guide Hachette 2017
WINE ENTHUSIAST Editors' Choice 2017

Winemaking

Gentle pressing in a pneumatic press after a brief contact with skins. Fermentation in stainless steel tanks at low temperature, controlled between 16°C and 18°C. Individual plot fermentation.

Cultural practices

Sustainable farming practices based on respect for the environment with emphasis on protection of the soil to promote the optimal expression of the grapes. We are certified **HEV (High Environmental Value)** by the French Ministry of Agriculture which encompasses biodiversity conservation, plant protection strategy, managed fertilizer use and water resource management.

Tasting notes

Quintessential Provencal grape varieties (Grenache, Cinsault, Syrah) give this rosé a light pink litchi color and a delicate citrus nose. The fresh and full mouth reveals a palate of passion fruit and citrus with a long and elegant finish.

This delicious rosé pairs perfectly with Provencal cuisine such as stuffed garden vegetables or seared scallops with herbs from Provence.

Cellaring

Ready to be enjoyed now or can be kept for up to two years.

