



Appellation:	AOP Coteaux Varois en Provence	Rosé 2016
Varietals:	Grenache 40%, Cinsault 25%, Syrah 25%, Rolle 10%	
Terroir:	Clay-Limestone hills at high altitude (380 meters)	
Vineyard area:	11.08 Ha	
Harvest:	September 2016	
Weather conditions:	Mild spring followed by a dry, hot and sunny summer	
Oenologist:	Richard Bertin	
Yield:	47 Hl/Ha	
Production:	63,000 bottles	
Alcohol by volume:	12.5%	



Silver Medal Concours Général Agricole Paris 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 pale peach color. As with the aromas, the lively and expressive mouth reveals citrus notes such as pink grapefruit and a crisp, clean finish.

This vibrant rosé is delicious with Provencal aperitifs and grilled squid on the barbeque with garlic and parsley.

Cellaring

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

