



Appellation:	AOP Coteaux Varois en Provence	Rosé 2017
Varietals:	Grenache 38%, Cinsault 27%, Syrah 18%, Rolle 17%	
Terroir:	Clay-Limestone hills at high altitude (380 meters)	
Vineyard area:	10.36 Ha	
Harvest:	End of August 2017	
Weather conditions:	Mild but dry spring with a very dry, hot and sunny summer	
Oenologist:	Richard Bertin	
Yield:	37 Hl/Ha	
Production:	52,000 bottles	
Alcohol by volume:	13%	



Bronze Medal Concours Général Agricole Paris 2018

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 soil protection 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.

