

DOMAINE DU LOOU

VIN DE PROVENCE

Rosée de Printemps

AOC Coteaux varois en Provence, Provence, France

A seductive and intense rosé

PRESENTATION

The wine is light pink.

The nose expresses a cocktail of fruits, blending peach, apricot, and strawberry.

In the mouth, there is a lot of freshness and finesse, with a finish enriched by notes of citrus and exotic fruits.

THE VINTAGE

2023

TERROIR

Soil: Clay-limestone.

Origin: Grenache planted in "gravette" (gravel) soil

Syrah in "hot" soils.

HARVEST

Harvesting is carried out at night to maintain a cool temperature and achieve high-quality fermentation.

WINEMAKING

The winemaking process is tailored to each grape variety: a specific selection of Syrah vines is made for this rosé cuvée. The juices are inerted with CO2 recovered during fermentations, especially during low-temperature settling. Fermentation temperatures are closely monitored (between 16 and 18°C)."

VARIETALS

Syrah 70%, Grenache noir 30%

13 % VOL.

SERVING

Best enjoyed within a year of bottling and served at a temperature of 10-12°C.

FOOD PAIRINGS

This delicate rosé paires nicely with cooked fish or white meat.

REVIEWS AND AWARDS



Argent

Concours Général Agricole Paris Médaille d'argent



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

