



Terres du Loou Rosé

AOC Coteaux varois en Provence, Provence, France

This rosé is delicate and fruity.

PRESENTATION

The wine is clear, salmon pink hue.

The nose reveals fruity and spicy notes.

On the palate, it appears to be quite more complex with a mix of white fruits, spicies and citrus.

An elegant and powerfull wine with a long and fresh aromatic finish

THE VINTAGE

2022

TERROIR

Clay-limestone.

IN THE VINEYARD

Origin: Grenache (20 years) planted in « gravette » (gravel) soil. Cinsault (10 years).

WINEMAKING

Technical & sensory analysis: Vinified by skin maceration using the cold chain as far as fermentation.

VARIETALS

Grenache noir 60%, Syrah 40%

TECHNICAL DATA

Yield: 45 hl/ha hL/ha

12.5% % VOL.

SERVING

Serve at a temperature of 10-12°C.

TASTING

Enjoy it young, up to 2 years after bottling.

FOOD PAIRINGS

Recommended with mediterranean food, or suhis.

