

DOMAINE DU LOOU

VIN DE PROVENCE

Rosée de Printemps

AOC Coteaux varois en Provence, Provence, France



PRESENTATION

The wine is clear and bright with a pink marble hue. The lovely intense nose has amylic notes. On the palate, the wine is smooth, supple, deep and fresh, with fruit drop aromas and wild peach fruit. This well-balanced rosé is perfect with food.

TERROIR

Soil: Clay-limestone.

Origin: Grenache planted in "gravette" (gravel) soil
Cinsault and Syrah in "hot" soils.

WINEMAKING

Vinification via skin maceration at low temperature.

VARIETALS

Syrah 50%, Grenache noir 40%, Cinsault 10%

TASTING

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

FOOD PAIRINGS

Try it with fillets of John Dory in a spicy sauce.

REVIEWS AND AWARDS



Concours des Vins de Provence - Médaille OR 2018

Concours des Feminalises 2018 Or

