



Rosée de Printemps

AOC Coteaux varois en Provence, Provence, France

This seductive and well-balanced rosé will be perfect with food.

PRESENTATION

The wine is clear and bright, with an apricot hue.

The quaffable nose reveals red fruits and fleshy fruits notes (peach and apricot).

The palate replays the same quaffer with candied fruits aromas.

THE VINTAGE

2021

TERROIR

Soil: Clay-limestone.

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

Syrah in "hot" soils.

VARIETALS

Syrah 70%, Grenache noir 30%

12.5 % 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.

