

DOMAINE DU LOOU

VIN DE PROVENCE

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, spices and citrus.

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

THE VINTAGE

2023

TERROIR

Clay-limestone.

IN THE VINEYARD

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

HARVEST

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

WINEMAKING

Vinification is adapted to each grape variety.

The juices are inerted with CO2 recovered during fermentations.

Cold settling at low temperatures.

Fermentation temperatures are closely monitored (between 16 and 18 °C).

VARIETALS

Grenache noir 65%, Syrah 25%, Cinsault 10%

13% % 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.



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



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