

# 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 rosewood hue. The lovely intense nose has amylic notes. On the palate, the wine is smooth, supple, deep and fresh, with red fruits aromas and banana. 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 60%, Grenache noir 40%

### TASTING

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

### FOOD PAIRINGS

Try it with a citrus marinated red tuna steak.

