

Rosée de Printemps

AOC Coteaux varois en Provence (Provence), Rosé 2018



THE WINE

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.

VINIFICATION

Vinification via skin maceration at low temperature.

VARIETALS

Syrah 60%, Grenache noir 40%

TASTING NOTES

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

FOOD PAIRING

Try it with a citrus marinated red tuna steak.

