

DOMAINE DU LOOU

VIN DE PROVENCE

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 a rosewood hue.

The lovely intense nose reveals amylic notes, red fruits and litchi.

The palate replays the tangy notes detected in the nose, mixed with intense atomas of strawberry, raspberry and banana.

TERROIR

Soil: Clay-limestone.

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

Syrah in "hot" soils.

WINEMAKING

Vinification via skin maceration at low temperature.

VARIETALS

Grenache noir 65%, Syrah 35%

SERVING

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

FOOD PAIRINGS

Paires nicely with marinated fish or risotto with gambas.

