

DOMAINE DU LOOU

VIN DE PROVENCE

Terres du Loou Rosé

AOC Coteaux varois en Provence, Provence, France



PRESENTATION

Pale pink hue, apricot and red fruit on the nose, with a hint of mandarine. The palate is clean, supple and replays the fruit detected in the nose. The finish is well balanced and harmonious. Great finesse.

The

THE VINTAGE

2016

TERROIR

Clay-limestone.

WINEMAKING

Technical & sensory analysis: Vinified by skin maceration using the cold chain as far as fermentation.

VARIETALS

Grenache noir 60%, Cinsault 30%, Syrah 10%

TECHNICAL DATA

Yield: 45 hl/ha hL/ha

13% % VOL.

TASTING

Enjoy it young, up to 2 years after bottling. Serve at a temperature of 10-12°C.

FOOD PAIRINGS

Recommended with starters, fish and shellfish.

REVIEWS AND AWARDS



Concours Général Agricole 2018 Médaille d'argent



Concours des Vins de Provence - Médaille OR 2018

