



Domaine du Loou, Cuvée Tradition Rosé, 2023

AOC Coteaux varois en Provence, Provence, France

A nice expression of Provence!

PRESENTATION

The wine is clear, pale salmon pink hue.

On the nose and on the palate, this fruity rosé reveals a mix of yellow peach and citrus. A well-balanced an harmonious wine

THE VINTAGE

2023

LOCATION

Clay-limestone on south/southeast-facing slopes. Organic cultivation

IN THE VINEYARD

Grenache (20 years), Cinsault (15 years) and Syrah (15 years)

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

12.5 % VOL.

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

Contains sulphites.

AGEING POTENTIAL

Enjoy all year long

FOOD PAIRINGS

A perfect aperitif wine. It pairs nicely to grilled fish or fresh salads.





