



FAMILLE RAVOIRE

Depuis 1593



Perle de Fruit - AOP Côtes de Provence Rosé 2023

AOP Côtes de Provence, Provence, France

In French we say "c'est la perle" to describe the excellency. "Perle de Fruit" defines the best what Provence rosé can offer. With "Perle de Fruit" the pleasure begins even before the bottle is open, with the vibrant bottle and fresh rosé wine color that makes dream of the Mediterranean, lavender fields, beautiful sunsets, dinners outside... Pale pink color.

PRESENTATION

This rosé was created in order to propose a premium quality rosé that is truly representative of the best Côtes de Provence rosé wines of the appellation.

TERROIR

Nature of the soils : sandy loam.

WINEMAKING

The grapes are harvested very early in the morning to avoid oxidation of the berries, which is detrimental to the aromas and distinctive color. From the moment they arrive in the cellar until fermentation begins, the juices are protected from oxygen. Depending on the grape variety, we decide on the length of pellicular maceration. The juices are fermented at low temperature (13° to 15°C), to release all their aromas, and matured in stainless steel vats.

VARIETALS

Cinsault, Grenache noir

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

Ideal serving temperature : from 8°C (46°F) to 10°C (50°F).

TASTING

Pale pink colour. Intense nose with a touch of red berries. Voluptuous mouthfeel with aromas of strawberries and gooseberries and floral notes of roses and honeysuckle. The harmony of flavours that reflects an outstanding terroir.

