



# Lila Rose, AOP Luberon, Rosé

AOP Luberon, Vallée du Rhône, France

The cuvée is a reference to the elegance and nobility of Provençal charm.

## **PRESENTATION**

This cuvée evokes first of all by its name all its femininity: Lila Rose. It refers to the elegance and nobility of Provencal charm... Made from meticulously selected plots in the heart of the Luberon Regional Natural Park, this rosé wine expresses the freshness and finesse of our land.

## TERROIR

Selection of vines among the latest zone of the Luberon on vineyards located in altitude. Clay and marl soils.

## IN THE VINEYARD

Harvest at night to preserve the aromas.

#### WINEMAKING

Selection of the first press fractions and quick extraction in order to limit the color dissolutions. Protection from oxidation under nitrogen. Alcoholic fermentation at low temperature. Cold settling and fermentation at 15°C.

## **AGEING**

Aged on the fine lees for 5 months.

## **VARIETALS**

Grenache noir, Syrah

#### 13 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

## **SERVING**

Serve chilled at 10°C. This rosé wine will accompany meals such as artichokes à la barigoule, anchoïade, or grilled lamb chops from Sisteron.

# TASTING

The cuvée Lila Rose has a pretty raspberry color, brilliant with purple reflections. This rosé wine delivers an intense nose of cherry and peach. In the mouth, smooth with a subtle sweetness .... A beautiful explosion of freshness and cherry with a beautiful persistence.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
BORDELAISE SENSACION 75CL							750	AT02	4918	3256811115687	3256811613800
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diamet (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	100	5	20	1.330	8.135	837	31,5	7.5		12,2*80*120

