

Brigitte BARDOT

Brigitte Bardot - AOP Côtes de Provence Rosé 2026

AOP Côtes de Provence, Provence, France

Imagine yourself on the French Riviera in the 1960's. The sun is sparkling on the Mediterranean Sea, the sound of laughter and music from the summer festivities drifts on a gentle breeze. A time of excitement and glamour when elegance rhymed with freedom. Brigitte Bardot stands as a timeless icon and the perfect illustration of this era: a natural woman, resolutely modern, who has fascinated and inspired us. The Brigitte Bardot range draws its inspiration from this spirit.

PRESENTATION

This cuvée is an invitation to share in the Provencal lifestyle, refined and authentic. It tells the story of the land, sunshine and passion, after the image of the French icon who has marked generations.

TERROIR

Varied terroirs with crystalline massifs and limestone hills.

WINEMAKING

Once they have reached the ideal balance between sugar content and acidity, the grapes specially selected for this wine are harvested during the cool of the night. They are then gently cold pressed. Only the first free run juice is used off the wine press to ensure the colours remain clear and transparent. This is followed by fermentation at cool temperature in stainless-steel and concrete vats to retain the fruity aromas.

AGEING

After fermentation, the wine is left to age with its lees and is stirred occasionally, conferring more density and complexity.

VARIETALS

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

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

Ideal serving temperature: 8°C to 10°C.

TASTING

Clear pink colour. The nose yields aromas of white flowers (honeysuckle) and stone fruits (peach). The mouthfeel is rich, potent and fresh and is remarkably long-lasting on the palate. Its silky-smooth structure confers a pleasant aromatic persistence.

