

Terres du Loou Rosé

AOC Coteaux varois en Provence, Provence, France



THE WINE

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.

VINIFICATION

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

VARIETALS

Grenache noir 60%, Cinsault 20%, Syrah 20%

TASTING NOTES

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.

SPECIFICATIONS

Alcohol content: 13% vol.

TECHNICAL DATA

Yield: 45 hl/ha hL/ha

REVIEWS AND AWARDS



Or

"Médaille d'Or au Concours Général Agricole de Paris 2020"
Concours Général Agricole de Paris - Or

