



# Provence

BRUNOLAFON  
wine selection

## Provence , Dupéré Barrera, Nowat, AOP Côtes de Provence, Rosé

AOP Côtes de Provence, Provence, France



Eco-conscious enologists wife-and-husband Dupéré and Barrera adhere to organic methods and biodynamic practices. With them, the wines never see a pump and everything is done by hand, from harvest to bottling. Now owned and operated by Château du Seuil, standards are maintained high with their winemaking process allowing for natural character, with minimum doses of sulfur, no fining or filtration, and bottling during optimal weather conditions when the atmospheric pressure is just right.

### PRESENTATION

Nowat is an elegant extension to the Dupéré Barrera organic range and a truly Provencal wine: it is just as at home on the patio as it is in the dining room. Its fresh, crisp, dry style is a masterful match for almost any dish; even a juicy burger makes a perfect partner!

### TERROIR

The fruit is sourced from a terroir dotted with outcroppings of rock, mostly consisting of schist, shallow soils, sandstone and ancient alluvial soils containing quartzite in the immediate proximity of the Mediterranean Sea where summer temperatures are less pronounced. All this resulting in the production of an explosively fresh rosé, sparkled with exuberant floral notes.

### WINEMAKING

Harvested at sunrise to noon. Destemmed and slightly crushed at cold temperature to avoid oxidation. Both the free run and pressed juices are transferred to stainless vessels where fermentation is started and held at strictly controlled temperatures in state-of-the-art gravity-fed cellar.

### VARIETALS

Cinsault 40%, Grenache noir 40%, Mourvèdre 20%

### 13 % VOL.

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

### SERVING

T° of service: 10°C / 54°F.

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

This ripe wine, from organic grapes, is strongly mineral in texture and has a good balance of acidity and rich freshly crushed berry/raspberry fruits. The palate is bright and fresh with flavors of exotic fruits and lime. It has great intensity as well as strong minerality and saltiness. The aftertaste is tangy and intense. It's rich, juicy and structured.

### FOOD PAIRINGS

Seafood, aperitif, poultry, fish, light dessert



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

