

# VILLA AMPHOREA



## Villa Amphorea - AOP Côtes de Provence Rosé 2024

AOP Côtes de Provence, Provence, France

Villa Amphorea, a name inherited from its symbol: the amphora. This ancient vase, which has stood the test of time, embodies both tradition and authenticity. A true tribute to the ancestral method of winemaking where the terracotta amphora becomes the guardian of aromas and flavors, allowing the wine to express itself with unrivalled clarity.

### PRESENTATION

Convinced that the quality of our wines depends on ultra-reasoned agriculture that respects nature of nature, Villa Amphorea's vines are carefully tended, in particular through organic fertilizers made from composted horse manure from the nearby equestrian nearby riding school. Pruning followed by rigorous de-budding regulates yieldsto guarantee product quality.

### TERROIR

Nature of the soils: diversity of subsoil composition with crystalline massifs and limestone ridges.

### WINEMAKING

The musts are obtained through slow pressing, they are then racked at 10°C (50°F) for 48 hours. This is followed by fermentation with added yeast at controlled temperature

### VARIETALS

Grenache noir 55%, Cinsault 35%, Syrah 10%

### TECHNICAL DATA

Residual Sugar: < 2 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.

