



La Promenade, Rosé, 2025

AOC Côtes de Provence, Provence, France



PRESENTATION

La Promenade is an invitation to experience a special moment during which life slows down, an instant suspended in time... Whether it be strolling through the heart of Provence, daydreaming on the beach, an escapade at sea... take off on a Promenade!

TERROIR

The grapes come from different plots in the communes of Gonfaron, Flassans sur Issole and Pignans, authentic Provencal villages in the heart of the Var, and Puyloubier, a village at the foot of the Montagne Sainte Victoire. Ideally situated in the hills, the vineyards of Gonfaron and Flassans, whose soils are predominantly clay-limestone, benefit from an exceptional climatology, with ideal sunshine for good grape ripening, combined with cool nights for lively wines. As in the rest of the sector, the vines are grown using integrated pest management methods. The Sainte Victoire's stony soils add finesse and liveliness to the wines.

WINEMAKING

The wines are made in a cellar combining traditional processes and modern technologies (thermo-regulated stainless steel vats, pneumatic presses, etc.). The grapes are brought to the winery early in the morning. After direct pressing in cold presses and settling, fermentation in stainless steel vats is followed by light ageing on fine lees.

VARIETALS

Cinsault, Grenache, Syrah

TASTING

This Côtes de Provence has a beautiful rose-petal color. The nose is expressive, offering intense aromas of red berries and white flowers. On the palate, it's fresh, elegant and delicious, with delicate notes of citrus and red fruit. Round and tasty finish.

FOOD PAIRINGS

Enjoy this Côtes de Provence as an aperitif or during a seaside meal with salads, seafood and grilled meats. Ideal with all Provencal dishes, it also goes well with exotic cuisine.

