



FONTROUVIÈRE



Fontrouvière - AOP Coteaux Varois en Provence Rosé

AOC Coteaux varois en Provence, Provence, France

The name Font-Rouvière has its origins in the ancient springs ("font" in Provençal). In the past, these springs were meeting places, places of life and exchange for the inhabitants, symbols of purity and vitality. It is in this spirit of sharing and Provencal terroir that this cuvée was born.

PRESENTATION

Font-Rouvière fits perfectly into the prestigious Côtes de Provence appellation, renowned for its elegant wines. This exceptional terroir, influenced by the Mediterranean climate and the diversity of its soils, gives this cuvée all its aromatic richness and unique character.

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%

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.

