



# COSTEVAL



## Costeval - AOP Coteaux d'Aix-en-Provence Rosé 2024

AOP Coteaux d'Aix-en-Provence, Provence, France

The vineyards that grow on the Aix-en-Provence hillsides produce the most western of Provence wines. They are nestled in the heart of several small low mountain ranges - Nerthe, Fare, Eguilles and Trévaresse, and Costes in the continuation of the Alpilles range. The rugged landscape allows generous sunshine, which brings flavours of lime fruit and red berries to the grapes.

### PRESENTATION

In addition to its ideal geographic location, the terroir of our Costeval wine is exposed to the cold and dry Mistral wind that blows in from the north. This plays an essential role for the vineyard by reducing rainfall, which limits the development of diseases and enhances the grapes' concentration in sugar. This ensures that our Rosé wine offers a most unique character and typicity.

### TERROIR

Nature of the soils: stony clay-limestone.

### WINEMAKING

The grapes are picked in the coolness of the night, then subjected to mild direct pressing and a saignée. The blend is vinified at low temperature to ensure optimal preservation of the flavours.

### VARIETALS

Grenache noir 40%, Cabernet 20%, Cinsault 20%, Syrah 20%

### TECHNICAL DATA

Residual Sugar: < 2 g/l

### SERVING

Ideal serving temperature: from 8°C to 10°C.

### TASTING

Pale cherry-pink colour. Delicate nose, revealing floral aromas with touches of small fruits. The mouthfeel is straightforward and aromatic with a pleasant freshness, combining suppleness, roundness, vivacity and minerality.

