



Les Tournelles



Les Tournelles - AOP Côtes de Provence Rosé 2024

AOP Côtes de Provence, Provence, France

In the heart of Provence, Les Tournelles is inspired by the ancient stone buildings that dot the landscape, symbols of stability and transmission down the centuries. These little towers, called tournelles, were once refuges, places where people took the time to contemplate the surrounding nature, to anchor themselves in the present moment.

PRESENTATION

This cuvée evokes a journey through time and space, where the hills undulate in the heat of the day, the sea breeze refreshes the vines, and the scents of garrigue, thyme and rosemary fill the air.

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.

