

SOLEIL DES ALPES

Soleil des Alpes - IGP Alpes de Haute-Provence Rosé 2024

IGP Alpes de Haute-Provence, France

SOLEIL DES ALPES, meaning 'Sun of the Alps' in English, draws its name from the sunny southern region of France where the vines thrive. The area ranging from the valley of River Durance to the valley of River Ubaye alternates different climates and landscapes.

PRESENTATION

The Alps Mountain range shelters our vineyards from the strong cold winds. They also enjoy a mild breeze coming in from the south that ensures optimal maturation of the grapes year after year.

The composition of the terroir is very diverse with molasse deposits, calcareous sandstone, clay loam etc. and all the vineyards are well drained naturally. The vine stocks yield grapes boasting rich flavours that confer a pleasant complexity to our SOLEIL DES ALPES cuvée.

TERROIR

Soil composition: sandy loam soil with some schist and granite.

IN THE VINEYARD

Average age of the vines: 20 years.

WINEMAKING

The grapes are picked early in the morning so as to proceed with direct pressing on the freshly picked fruit. This is followed by a low temperature fermentation (between 10 to 15 days) which ensures that the full aromatic potential is expressed.

VARIETALS

Grenache noir 65%, Syrah 20%, Cinsault 15%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

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

TASTING

SOLEIL DES ALPES boasts a pale pink colour. The nose yields aromas of red berries with a touch of floral notes. The mouthfeel is pleasantly complex with a remarkable balance between freshness and minerality on the finish.

