

BLEU AZUR



Collection Bleu Azur - IGP Méditerranée Rosé 2024

IGP Méditerranée, France

Bleu Azur –deep blue– a colour that perfectly reflects the wine that bears its name. A colour that is as deep as the ancient roots of the vineyard where it is produced in the south-east of France. It is also the emblematic colour of the Mediterranean Sea.

PRESENTATION

The vineyard grows on alternating reliefs, mountains, plateaux, and plains with scattered hills. The soil was formed under the influence of marine oscillations, and presents different types (limestone, clay, conglomerates, or shale). Favourable to the implantation and growth of vines, the diversity of the soils in this terroir makes for great quality wines that will transport you to the Mediterranean coast.

TERROIR

Nature of the soils: clay-limestone.

IN THE VINEYARD

This wine is the result of a rigorous production method applied by some of our best partner vine-growers. Blending and maturing is ensured by our teams, mindful of constantly offering the very best of the appellation IGP Méditerranée.

WINEMAKING

The grapes are picked in the coolness of the night. Alcoholic fermentation is performed at controlled temperatures in stainless steel vats for between 10 and 15 days

VARIETALS

Grenache noir 50%, Cinsault 30%, Syrah 20%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

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

TASTING

Light cherry-pink colour. Nose opening on notes of fresh red fruits, strawberries and raspberries. The mouthfeel is very pleasant and well-balanced revealing a supple and fresh wine.

