

PREMIÈRE ROSÉ

AOP CÔTES DE PROVENCE

TERROIR

Schist soil, veined with white quartz

GRAPE VARIETIES

Mourvèdre, Cinsault, Grenache

This wine is produced from grapes harvested uniquely on the Domaine which is certified organic (ECOCERT) since 1979.

VINIFICATION

Each variety is harvested and vinified separately. The harvest is carried out respecting technical criteria to determine the perfect balance between the PH, total acidity and the phenolic maturity in the must.

Destemmed and cooled before pneumatic pressing at low pressure. The first juices are selected and racked at 15° C. The alcoholic fermentation is regulated at 17° in stainless steel vats. Fining and blending is followed by a cooling technique which prevents any sediment forming. It is then filtered and bottled in mid-february.

TASTING NOTES

A most delicate rosé with a pale and limpid robe. An expressive bouquet that exudes Provence, with aromas of spicy citrus fruit, strawberry, apricot and white peaches. Light, fine, smooth and silky.

FOOD PAIRING

For elegant aperitifs, with shell fish or roasted white meats.

Keeping : 2 to 3 years

Serve between 8 to 10°C



FIGUIÈRE

FAMILLE COMBARD