



IGP Méditerranée Rosé Wine



Terroir

Selection of Provençal terroirs.

Harvest

The grapes are harvested at their aromatic maturity. Picked at night to preserve freshness and aromas.

Vinification

The grapes are carefully harvested at their aromatic maturity and then picked at night to preserve their freshness and flavors. After being fully destemmed and lightly crushed, the grapes undergo gentle pressing at low temperatures. The must is then cold-settled before undergoing alcoholic fermentation in temperature-controlled tanks to preserve the delicate aromas.

Tasting Note

Pale pink color with salmon-colored reflections. On the nose, the wine is fresh and aromatic, with delightful notes of citrus and exotic fruits. On the palate is generous and its fruity character perfectly balances sweetness and fruitiness.

Pairings

The wine's gourmand and indulgent mouthfeel makes it the perfect accompaniment for summer picnics, light salads, and grilled seafood. Overall, this rosé is a true celebration of the senses, with a perfect balance of freshness and fruitiness.

Appellation

IGP - Indication Géographique Protégée Méditerranée

Vintage

2023

Grape Varieties

60% Grenache, 40% Cinsault

Profile

Body	Light	• • • • Intense
Acidity	Low	••OOO High
Sweetness	Dry	Sweet

Primary Flavors





us Exotic Fruits

Service Temperature

10° - 12°C

Availability

75cl - 150cl - BIB 300cl

Alcohol Content

12,5 % Alc./Vol.

