

SAND TROPEZ

IGP Méditerranée
Rosé Wine



Vintage 2023

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 with coppery reflections. The nose is indulgent, offering notes of red fruits and citrus. The palate is supple and generous with tangy fruit flavors. This wine is a perfect example of the balance between sweetness and acidity, making it a versatile and refreshing option for any occasion.

Pairings

On any sunny day, whether on a terrace or by the water, Sand Tropez will be your perfect companion. As an aperitif, it pairs beautifully with Southern delicacies such as tapenades, poutargue, tarama or green olives. It also could be enjoyed with salad or tomato mozzarella.

SAND TROPEZ

Appellation

*IGP - Indication Géographique Protégée
Méditerranée*

Vintage

2023

Grape varieties

*60% Grenache, 30% Cinsault, 10%
Tibouren*

Profile

| | | | |
|-----------|-------|-------|---------|
| Body | Light | ●●○○○ | Intense |
| Acidity | Low | ●●●○○ | High |
| Sweetness | Dry | ●○○○○ | Sweet |

Primary Flavors



Citrus



Red Fruits

Service Temperature

10° - 12°C

Availability

75cl

Alcohol Content

12,5 % Alc./Vol.

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