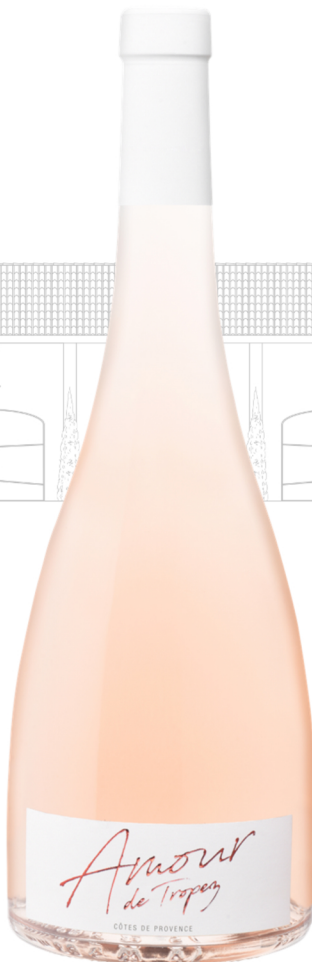


Amour  
de Tropéz

AOC Côtes de Provence  
Rosé Wine



Vintage 2023

Amour  
de Tropéz

## Terroir

Selection of Provençal terroirs.

## Harvest

The grapes are harvested at their aromatic maturity.

## 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. The nose is expressive and indulgent with hints of starchy sweets (like candy floss) and red fruits (like strawberries). On the palate, the wine is round, crisp and tart.

## Pairings

A cuisine that is fresh and delicate, with an international touch, will perfectly accompany your moments of love. The romance of a dish to share with sweet and savory notes, such as a plate of California Rolls or a Peruvian ceviche, will make for an ideal pairing.

## Appellation

AOC - Appellation d'Origine Contrôlée  
Côtes de Provence

## Vintage

2023

## Grape Varieties

60% Grenache, 30% Syrah, 10% Cinsault

## Profile

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

## Primary Flavors



Strawberry

Candy

## Service Temperature

10° - 12°C

## Availability

75cl

## Alcohol Content

13 % Alc./Vol.