

CÔTES-DU-RHÔNE

CÔTES-DU-RHÔNE ROSÉ



The vines producing this Côtes-du-Rhône are located on old, cleared garrigue land that stretches out in terraces between Bédarrides and Sorgues.

Story

In 1936, the AOC Côtes-du-Rhône was created, obliging winegrowers to respect specific criteria: delimitation of the production area, grape varieties, yield, wine quality and degree. The appellation area is vast, stretching from Vienne to Avignon.

Terroir

A predominantly clay-limestone soil.

Grape

Grenache 60%, Cinsault 20%, Carignan 20%.

Vinification

Direct pressing and cold maceration. Low-temperature settling and fermentation to preserve freshness and fruit.

Wine

A rosé wine, fruity and round on the palate. On the nose, an aromatic palette of summer fruits (strawberry, peach). On the palate, pure sweetness with exotic and red fruit flavors. A perfect balance between freshness and deliciousness. This fresh wine is the perfect accompaniment to grilled meats, white meats and aperitifs.

Temperature

Serve at 12-14°C.

HtoH

HOMAGE TO HERITAGE