



AOC Côtes de Provence
Rosé Wine



Vintage 2023



Terroir

Hillside plot, 60-year-old vines, sandy schist soil.

Harvest

The grapes are hand-picked at their aromatic maturity, harvested at night to preserve freshness and aromas.

Vinification

Crushing and complete destemming. Soft pressing of grapes at low temperature. Cold settling. Alcoholic fermentation in temperature-controlled tanks to preserve aromas. Aging on fine lees.

Tasting Note

Pale pink robe with coppery reflections. Complex and refined nose with notes of peach, and apricot. The palate is intense and flavorful, blending roundness and fruitiness with a beautiful depth. The finish is silky and persistent.

Pairings

High-quality seafood such as shellfish and crustaceans make the perfect pairing for your Sublime moments. Fresh Mediterranean cuisine, such as summer lobster salads and citrusy sea bream ceviche, will create an ideal food pairing.

Appellation

*AOC - Appellation d'Origine Contrôlée
Côtes de Provence*

Vintage

2023

Grape Varieties

80% Grenache, 10% Rolle, 10% Syrah

Profile

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

Primary Flavors



Peach

Apricot

Service Temperature

10° - 12°C

Availability

75cl - 150cl - 300cl

Alcohol Content

13 % Alc./Vol.

