

 $C_{\text{TROPEZ}}y$ 

IGP Méditerranée Rose 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 that immediately transport you to a sunny paradise. 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, fruitiness, and indulgence making it the perfect complement to a variety of summertime dishes

## **Appellation**

IGP - Indication Géographique Protégé Méditerranée

### Vintage

2022

## **Grape Varieties**

60% Grenache, 40% Cinsault

#### **Profile**

Body
Acidity
Low
OOO High
Sweetness
Dry
OOO Sweet

## **Primary Flavors**





Citrus

Exotic Fruits

# Service Temperature

10° - 12°C

# **Availability**

75cl - 150cl - BIB 300cl

### **Alcohol Content**

12,5 % Alc./Vol.