



AOC Côtes de Provence  
Rose Wine



Vintage 2022



## Terroir

*Hillside plot, 60-year-old vine, sandy schist soil.*

## Harvest

*The grapes are hand-picked at their aromatic maturity, harvested at night to preserve freshness and aromas. Aging on fine lees.*

## 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 mango, 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

2022

## Grape Varieties

80% Grenache, 10% Cinsault, 10% Syrah

## Profile

<b>Body</b>	Light ●●●●○ Intense
<b>Acidity</b>	Low ●●●●○ High
<b>Sweetness</b>	Dry ●○○○○ Sweet

## Primary Flavors



Mango



Peach



Apricot

## Service Temperature

10° - 12°C

## Availability

75cl - 150cl

## Alcohol Content

13% Alc./Vol.

