



AOC Côtes de Provence
Rose Wine



Vintage 2022



Terroir

Selection of Provençal terroirs.

Harvest

The grapes are harvested at their aromatic maturity. Picked at night to preserve freshness and aromas.

Vinification

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

Tasting Note

A pale pink robe with salmon-colored reflections welcomes you to a bouquet of succulent summer aromas of peach, citrus, and delicate floral notes of rose. The texture is smooth and clean, offering a crunchy and fruity palate. This wine is beautifully balanced with a sweet and homogeneous finish.

Pairings

A simple seafood cuisine is the perfect pairing for our Tropez Rosé. The shellfish platter made up of langoustines and oysters makes for an ideal combination. We also recommend a beautiful poultry dish accompanied by Provençal vegetables, which will create a light and sunny plate.

Appellation

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

Vintage

2022

Grape Varieties

60% Grenache, 30% Cinsault, 10% Syrah

Profile

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

Primary Flavors



Citrus



Peach



Rose

Service Temperature

10° - 12°C

Availability

75cl - 150cl

Alcohol Content

13 % Alc./Vol.

