



AOC Côtes de Provence
Rose Wine



Vintage 2022



Terroir

Plot on hillsides, sandy schist soil.

Harvest

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

Vinification

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

Tasting Notes

Pale pink color with silver reflections. The nose is delicate and expressive, presenting pure and vibrant aromas of tropical fruits (mango, passion fruit, lychee), white peaches, and subtle floral notes. The palate is silky, aromatic, and full of finesse. The crisp fruit blends with minerality and beautiful acidity. Long finish.

Pairings

Refined cuisine crafted with simplicity is the perfect pairing for White Tropez. Grilled fish with a side of Provençal vegetables creates an ideal combination. It can also be enjoyed with dishes from international cuisine, with bolder and spicier flavors.



Appellation

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

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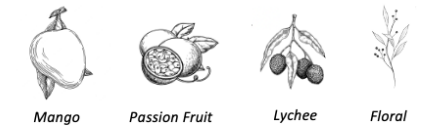
Grape Varieties

80% Grenache, 10% Cinsault, 10% Rolle

Profile

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

Primary Flavors



Service Temperature

10° - 12°C

Availability

75cl - 150cl - 300cl - 600cl

Alcohol Content

13% Alc./Vol.