



Cuvée B Rosé 2021

AOP Coteaux d'Aix-en-Provence
75cL & 150cL



Grape Varieties: Grenache noir (45%), Syrah (30%), Cinsault (10%), Cabernet Sauvignon (10%), Vermentino (5%).



Wine-growing process: We work our soils in the respect of the environment: plowing is done by horses, organic practices, manual harvesting of all the grapes.



Wine-making process: Harvest is done early in the morning, the grapes are placed in a cool room overnight before de-stemming and crushing, cold press, the juice settles in a vat and then goes through a temperature-regulated fermentation.

Annual Production: 12 000 75cL bottles & 300 150cL bottles.



Tasting: Pink lychee color with blue and shiny highlights. Intense and complex nose mixing notes of exotic fruits, citrus fruits with a mineral finish. Tasteful and harmonious mouth with exotic fruits notes and minerality revealing a full-bodied and long finish.

To be consumed within 2 years.

To be served at 9°C/48°F.
Alc. 12.5%

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