



ROSÉ 2021 – AOC CÔTES DE PROVENCE

Origin: This Rosé is crafted using grapes from our Saint-Cyr-sur-Mer vineyard in the Côtes de Provence appellation.

Terroir: Clay-limestone soil

Grape Varieties: Grenache 70%, Cinsault 30%

Label: Certified organic wine – Côtes de Provence AOC

Viticulture: The vineyard makes use of mechanized viticulture. The soil is ploughed and decompacted. This allows the vines to put down deep roots and draw from the mineral elements in the subsoil that are needed for their growth.

Winemaking: The grapes are harvested only in the morning when temperatures are cooler, in order to preserve peak flavor. Fermentation is temperature-controlled at 16-17°C.

Tasting : Color: Pale blush, clear and luminous.

Nose: Beautifully aromatic, subtle.

Palate: Bold, with peach flavors. Crisp and full-bodied, with a nice persistence.

Pairings: Mediterranean cuisine, grilled fish like red mullet, etc. Also appreciated as an aperitif.

Serving temperature: 10-12°C

Cellaring: Ready to drink now, or cellar for up to two years.

Winemakers: Jean-Christophe & Olivier Santini