



B

CREATION LA GRANDE BAUQUIERE

AOP Côtes de Provence

GRAPE VARIETIES :

Grenache (40%) Cinsault (50%) Syrah (10%).

TERROIR :

The vines are set on a deep ground local made from limestone, argillaceous sandstone, and old alluvium with gravel; an appropriate mix to develop great wines. Harvest takes place at night in order to enjoy evening's freshness and conserve grape's primary flavours.

VINIFICATION :

Juices are protected from oxidation since the beginning ; pneumatic pressure with inerting ; selection of the pressed, cold clarification during 48 hours, fermentation by cold. Separate vinification by grape variety. Alcoholic fermentation under controlled temperature (17°C) without malo-lactic fermentation. Aging on fine lees for 4 months.

TASTING NOTES :

Robe : pale litchi.

Nose : expressive of white flowers and exotic nuances.

Mouth : fresh and greedy, complex aromatic palette, fresh, dominated by light exotic fruits notes. Good minerality enforcing minerality.

SERVICE COUNCIL :

Solar and refreshing, this seductive rosé goes with all your sharing moments: aperitive, summer meals made with seafood, grilled meat and exotic flavours.

Solaire et désaltérant, l'harmonie de ce rosé séducteur.

To be served at 12°C.

