



DOMAINE
La Grande Bauquière

MOMENT INATTENDU

AOP Côtes de Provence

GRAPE VARIETIES :

Grenache (70%) Cinsault (10%) Rolle (20%).

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.

Separate vinification by grape variety. Alcoholic fermentation under controlled temperature (16°C) without malo-lactic fermentation.

Aging on fine lees.

TASTING NOTES

Robe : very pale litchi.

Nose : expressive with white flowers aromas mixed with white flesh fruits, with an exotic finale.

Mouth : greedy, pleasure wine in all circumstances, fruity and delicate ; with rich fruitiness and well balanced, good freshness in the final.

SERVING COUNCIL :

Fruity and greedy, this harmonious rosé will go with all your sharing moments : aperitive, mediterranean food, exotic flavours.

Should be served at 12-14°C.

