



MOMENT SUSPENDU

AOP Côtes de Provence

GRAPE VARIETIES :

Grenache (75%) Cinsault (15%) Syrah (5%) et Rolle (5%).

LOCAL AREA : 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. Grapes come from a selection of our best plots and are harvested at their optimum maturity which gives them a fresh fruit note.

VINIFICATION :

Developed thanks to winemaking knowledge, and separated by grape wine. Juices are protected from oxidation since the beginning ; pneumatic pressure with inerting ; selection of the pressed, cold clarification during 48 hours, fermentation under controlled temperature (16 ° C). Maturing made with fine lees, assembly and malolactic fermentation not done. A small portion of mash incorporating assembly is vinified in big barrel in order to bring volume and make it more long lasting.

TASTING NOTES :

Eye : beautiful pale peach color

Nose : subtil aromatic expression, Subtle aromatic expression, raising its sharpness on at the same time floral notes, rose water and from fruits to white flesh associated to a touch of citrus fruit.

Mouth : Greedy, pleasant mouth, of a very beautiful tension, with a beautiful obstinacy in finale, on a touch of pink berries, forerunner of a good quality security for this harmonious and gastronomic rosé.

SERVICE COUNCIL :

The wine making confers on it Coast of Provence rosé the essential notes which are going to allow him to play in the court of rosés of gastronomy: fat, length, greed and persistence in mouth. A balance which is going to promise a better association agreement dishes and wines, in particular on scallops or cooked fishes. Ideal temperature of service: 14°C.

