



CUVEE « EXPERIENCE »

ROSE—2023

I.G.P. VIN DE PAYS DU VAR (75 cl)

AN EXPERIENCE TO SHARE...



AWARDS

Silver medal « concours agricole Paris 2020".
Silver medal « concours général agricole Paris 2018".



« Lot of freshness and good length on the palate - 16/20 » Le Parisien – 28/06/2018

VINIFICATION AND AGING

Clay limestone soil.

The harvest takes place late, between September 10 and October 10.

Nights are cooler in our area of the Var hinterland and our vineyard is located at an altitude of 300 m. Harvesting is done mechanically during at night between 3 and 9 am in the morning.

Vines are very close to our winery which allows us to bring the grapes very quickly at pressing. The skin maceration is rapid: from 3 to 6 maximum hours for grenaches and 1 hour for syrah for example.

The settling is carried out cold (between 8 and 12 ° C) for 48 to 72 hours.

The alcoholic fermentation is launched at 14 ° C and then thermoregulated between 16 and 18 ° C for about 10 days. We then proceed to aging on fine lees in stainless steel and concrete tanks for 2 months. All tanks are then racked and filtered at the end of December.

Blends are carried out studiously in early January and the wine is ready to tasting around February 15.

BLENDING

50% Grenache— 25% Caladoc—25% Syrah

We offer an original blending and an Experience that we want you to discover....

TASTING

Color: bright and light pink with lychee undertones.

Nose: expressive, intense. Red berries notes with a hint of spices.

Palate: beautiful straight and harmonious attack, this wine is carried by red berries notes (Pomegranate) and a spicy touch.

Irresistible freshness and fruit.

TO DRINK WITH

Goes well with grilled meat with Provence herbs, any exotic dish or white meat.

Ideal as a aperitif under the arbor...

Idea: anchoïade and seasonal vegetables, curry mussels , tomato crumble , courgette flower donuts.

	HxLxP (cm)	Poids (kg)	UVC /carton
U.V.C.	32x7.5x7.5	1.4	6
Carton	16x33x25	8.5	90
Palette	170x120x80	790	540