



« **MADON** »

ROSE - 2023

A.O.P. COTEAUX VAROIS EN PROVENCE (75 cl—150 cl)



COMPLEXITY AND GENEROSITY

AWARDS

Silver medal Concours Agricole PARIS 2022

Gold medal Vinalies 2021

Silver medal «grands vins de France - Macon 2018».

Coup de coeur » Rosés de Provence 2016 review

VINIFICATION AND AGING

Clay limestone soil.

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

Nights are cooler in our sector of the Var hinterland and our vineyard is located at an altitude of 300 m.

The harvest is carried out mechanically overnight between 3 and 9 am in the morning.

Vines are very close to our winery which allows grapes to be brought to pressing very quickly.

The skin maceration is rapid: 3 to 6 hours maximum 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 started 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 vats are then racked and filtered at the end of December.

Blends are conducted studiously in early January and the wine is ready for tasting around February 15.

BLENDING

80% Grenache - 20% Cinsault

TASTING

Color: bright, pale pink with pretty lychee undertones

Nose: complex, floral (pink) and fruity (peach,apricot) notes

Palate: full and round, offers a mid-palate with a nice intensity of yellow fruits and citrus zest.

Finesse, complexity and length. A lot of greediness.

TO DRINK WITH

Rosé of gastronomy... Wine remarkable for its richness, its pleasure and its refinement.

To share with a duck breast with peaches, a risotto or roasted scallops, or even a strawberry salad.

	HxLxP (cm)	Poids (kg)	UVC /carton
U.V.C.	32x90x90	1.4	6
Carton	19x33x25	8.5	80
Palette	170x120x80	700	480

