



Cuvée « MADON » ROSE

2024

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



BISTRONOMIE

Complexity and Generosity

AWARDS

Silver Medal Concours Agricole PARIS 2025 & 2022

SILVER Medal Awards Vignerons Indépendants 2024

GOLD MEDAL Awards Vins De Provence 2022

VINIFICATION

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.

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

Vines are very close to our winery which allows us to bring grapes very quickly when pressed.

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 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 the vats are then racked and filtered at the end of December.

Blends are carried out studiously at the start of January and the wine is ready for tasting. around February 15.

BLENDING

80 % Grenache - 15 % Cinsault - 5 % Syrah

TASTING

Color: bright, pale pink with pretty litchi shades

Nose : complex, floral (pink) notes, and yellow-fleshed fruit

Palate : ample and round, nice relief This wine offers a middle of mouth with a beautiful intensity of yellow fruits (peach-apricot) and a zest of citrus.

Finesse, complexity and length. Lots of generosity.

TO DRINK WITH

Rosé de gastronomie... Wine remarkable for its richness, pleasure and refinement.

To share on a duck breast with peaches, risotto with spring vegetables or roasted scallops with spices, 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

Instilling sharing...