



PRESTIGE ROSE

AOP Côtes de Provence

Soil / Climate

Coming from a rigorous selection of the best vineyards of “Côtes de Provence”.

Vinification

Destemming, crushing, pressing at low pressure and selection of the free run juices.

Static settling and low temperature fermentation.

Tasting notes

Colour : Pale with pomelo lights

Nose : Precise and delicate with notes of flowers and melon.

Mouth : Powerful and well balanced, with notes of citrus and red fruits. The whole underlined by a pleasant minerality.

Recommended temperature for serving

Between 8°C to 10°C.

Food and wine pairing

Veal carpaccio, grilled fish, Provençal food specialities, world cuisine.



Grenache
Tibouren
Syrah
Cinsault

Contains sulfites

Alcohol content : 13% vol.