



# Côtes de Provence

2019

The statue adorning the label, dated 1840 and placed at the end of the estate alley, is the work of sculptor Antoine Aprile, native from Cuers.

## TERROIR

The red sandstone bedrock has produced a sandy limestone soil, which has combined with colluvial soil from the areas of high ground on either side of the terroir.

#### VINEYARD

Average age of vines: 30 years
100% Rolle
Yield: 55 hl/ha.
Minimum use of pesticide approach (Agriculture raisonnée)

#### VINIFICATION

Skin maceration of the destemmed grapes at low temperature in stainless steel temperature-controlled presses, and then temperature-controlled fermentation in stainless steel vats.

#### TASTING NOTES

Bright white gold dress Nose of passion fruit Orange flickers in the mouth, and extends on the mango, with finesse and balance

### MATCHING FOOD & WINE

Perfect with crustaceans, grilled fish, sea scallop ceviche, goat cheese.

