



Côtes de Provence

2017

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.

Gold medal at the Concours des vins de Provence 2018

Silver medal, 90 points at the Global rosé masters 2018

Silver palm at the "concours de l'Académie des Vins et de la Gastronomie Française 2018"

Bronze medal at the IWSC 2018

87 at the Tasted 100% Blind by Andreas Larsson Meilleur sommelier du monde

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

Grenache 50% Syrah 30% Tibouren 20% Average age of vines: 35 years Yield: 50 hl/ha. Sustainable farming Vegan wine

VINIFICATION

Direct pressing of the destemmed grapes while filling the pneumatic press. "Egouttage", light pressing at constant temperature.

TASTING NOTES

Pale rosewood color An intense nose of litchi and pineapple Ample and silky with a lingering finish

MATCHING FOOD & WINE

Sea bream, dill and pink peppercorn carpaccio, green crab soup, lamb and apricot tagine.

