



CUVÉE DES LICES

AOP Côtes de Provence Rosé 2020



As early as in II BC, the Romans settled on the Ligurian lands that has been colonised four centuries earlier by the Phocceans who founded the city of Massalia, Marseille. They developed winegrowing in the region and created the Provincia Romana: Provence.

The terroir of the appellation 'Côtes de Provence' presents a complex geology. Two main geological features coexist in the Côtes de Provence: limestone to the north and west and crystalline to the south and east. The western and northern parts of the Côtes de Provence are composed of foothills and limestone ridges sculpted by erosion. To the east, the crystalline massifs of Maures and Estérel stand facing the sea. These are composed in part of rocks of eruptive origins.

This wine is the result of a rigorous production method applied by some of our best partner vine-growers. Blending and maturing is ensured by our teams, mindful of constantly offering the very best of the appellation.

- **Varietals** : 60% Grenache, 35% Cinsault, 5% Syrah.
- **Nature of the soils** : diversity of subsoil composition with crystalline massifs and limestone ridges.
- **Alcohol** : 12.5 % vol.
- **Certification**: organic wine (certification AB).
- **Residual sugar** : < 3 grams / liter.
- **Vinification and maturing** : picked in the coolness of the night at the point of balance between sugar and acidity, the grapes are subjected to mild direct pressing. This is followed by fermentation of free run juice at low temperature to ensure optimal preservation of the flavours.
- **Tasting notes** : limpid, brilliant pink colour. Nose revealing aromas of white flowers (honeysuckle) and pit fruits (peach). Rich, potent and fresh mouthfeel, offering remarkable flavour persistence. Its silky smooth structure confers a pleasant long- lasting finish.
- **Ideal serving temperature** : from 8°C to 10°C.