

- 91 points, International Wine Report
- Vegan & Sustainably Farmed Wine

Grapes: Grenache noir, Syrah, Cinsault and Cabernet Sauvignon

Winemaking: Direct pressing at low pressure. Stabilization on bourbes for 5 to 7 days. Cold static settling (48 hours). Alcoholic fermentation in stainless steel tanks with temperature control. Aged 3 months in stainless steel vats. Batonnage on fine lees to accentuate plumpness on the palate.

Tasting Notes: This is a pale rosé by design. In the nose, red fruits like raspberries and strawberries come out with more exotic fruits like guava in the background. In the mouth the palate is fresh and clean, emphasizing ripe strawberries and perfectly balanced acidity.

Food Pairings: This wine will work perfectly with Mediterranean cuisine such as eggplant gratin, mussels in cream sauce or barbecued meat.

International Wine Report: *“The 2025 Vallée des Pins Rosé shines with a soft blush hue and an inviting aromatic profile of fresh raspberries, juicy nectarine, and a whisper of dried Mediterranean herbs. Light-bodied and vibrant on the palate, it delivers bright notes of pink grapefruit and ripe red currant, complemented by a gentle stony nuance that adds lift and texture. Crisp acidity carries through to a polished, refreshing finish.”*

