



Vallee Des Pins

Coteaux d'Aix en Provence Rose` AOP 2023

- **Vegan & Sustainably Farmed Wine**

Grapes: Grenache noir, Syrah, Cinsault and Cabernet Sauvignon

Winemaking: Direct pressing at low pressure. Stabulation 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 sensation of fat in the mouth.

Winery 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.

