

RAMEAU D'OR

TASTING NOTES



Vintage

2024

Region

AOP Côtes de Provence

Cepage

80% Cinsault, 20% Grenache, 5% Rolle, 5% Syrah

PH

3.43

RS

<0.5 g/l

Terroir

The heart of Provence in southern France is known for its exceptional Mediterranean climate, rich history, and ideal growing conditions. This rosé is elegant, well-balanced, and fresh, beautifully expressing its Mediterranean origins. The combination of the natural environment, the skilled craftsmanship of our winemakers, and the unique terroir creates a rosé that stands out for its finesse and harmony.

Winemaking

Grapes are night harvested, when temperatures are cooler, to protect the berries from oxidation. As soon as they arrive in the cellar, grapes are directly pressed at a controlled temperature of 10/15° C. Only the premium juices from the first press are used to craft this wine. The fermentation occurs at a low temperature, in stainless steel tanks. All the winemaking process is managed under an inert atmosphere, to avoid oxidation and preserve wine colour and aromatic potential. The wine stays on its fine lees 5 months before bottling.

Tasting Note

Lovely pale pink, light and bright. Very fresh and delicate nose, with notes of ripe red berries and hints of flowers, such as fresh violet. The flavourful and attractive palate is well balanced, with a very pleasant freshness combined with an oily-fruity length.

Pairing

Enjoy chilled with goat cheese salad, lobster roll, salmon Gravlax, grilled veal, or summer fruit salad.