

PETIT AMOUR

BY RAMEAU D'OR

TASTING NOTES



Vintage

2025

Region

IGP Méditerranée

Cepage

60% Grenache, 30% Syrah, 10% Cinsault

PH

3.38

RS

0.31 g/l

Terroir

Produced under the IGP Méditerranée, in the Aix-en-Provence and Salon-de-Provence areas. The vineyards lie at higher altitudes on limestone-rich soils, with rocky and dry conditions that naturally limit yields and enhance freshness and aromatic intensity.

Winemaking

The grapes are harvested at night when temperatures are low, preventing oxidation and preserving freshness. Upon arrival at the cellar, they are immediately and gently pressed at 7–8 °C to maintain delicate aromas and avoid colour extraction. The must is carefully clarified, and only the finest juices are selected for fermentation in stainless steel tanks at low temperatures. The wine is then aged on fine lees for 4 months, with regular stirring ("bâtonnage"), adding texture and complexity.

Tasting Note

Light pink in colour. The nose reveals vibrant aromas of fresh raspberry and strawberry, followed by subtle hints of spice and white pepper. On the palate, the wine is juicy and refreshing, balanced by a creamy texture and a mouth-watering, lingering finish.

Pairing

Enjoy well chilled with garlic butter shrimp, seared scallops, or even steak tartare. Serve around 9 °C.

