

RAMEAU D'OR

TASTING NOTES

Vintage

2025

Region

AOP Côtes de Provence

Cepage

50% Grenache 30% Syrah 15% Cinsault, 5% Rolle

PH

3.39

RS

0.3 g/l

Terroir

Born in the heart of the Côtes de Provence, where rosé winemaking is a true way of life. The vines grow on sunny slopes rooted in complex soils ideally suited to viticulture, producing wines that are timeless, elegant, and delicate. Influenced by the Massif des Maures mountain range, the vineyard benefits from cooling breezes, refreshing nights, and a tempered Mediterranean climate. Warm sunny days and around 2,800 hours of sunshine each year ensure optimal ripeness, while cooler nights preserve freshness, acidity, and aromatic intensity in the indigenous grape varieties.

Winemaking

Mechanically harvested, the grapes are destemmed and gently crushed. The first juices are extracted before direct pressing, with careful separation of free-run and press juices. After settling, the clarified juices ferment at a controlled temperature (14–18 °C) for about ten days. Malolactic fermentation is prevented in order to preserve freshness. The wine is then aged on fine lees, blended, and bottled.

Vintage

Spring rains gave the vines a strong start, followed by a dry July and very hot August that slowed growth and concentrated the grapes, leading to an exceptionally early harvest from 10 August. Heavy late-season rains produced mixed yields, but overall volumes exceeded last year and the wines show high quality with greater natural acidity, fresher colour and vibrant profiles.

Tasting Note

A very pale, bright pink colour. The nose is intense and floral, with exotic nuances and citrus notes. The palate is crisp and refreshing, offering a smooth and complex midpalate, followed by a long, persistent finish

Pairing

Enjoy as an aperitif with Provençal bites, then pair with pastis-flambéed prawns or linguine with clams. Serve well chilled, around 9 °C.

