



ROSÉ 2024

AOC CÔTES DE PROVENCE

VINTAGE

A mild and rainy spring but not overly humid, followed by a hot, dry summer with cool nights. Gradual and even ripening resulted in healthy, well-balanced grapes.

Aromatic finesse and fresh acidity, allowing us to create greater elegance and ageing potential in our wines.

TASTING NOTES

Bright, radiant peach hue.

An expressive nose revealing yellow fruits with a subtle tropical touch.

Fresh, mineral and soft on the palate.

Subtle citrus finish.

“enticing, fresh and generous, this wine combines our winegrowing savoir-faire with the vibrant essence of Provence”

Jean-François Ott



TERROIR & PRODUCTION

Continental and maritime climate of AOC Côtes de Provence terroirs. Organically grown grapes.

From our own vineyards and those of partner winegrowers.

Vinified and blended by us on the estate.

GRAPE VARIETIES

60% GRENACHE
26% CINSULT
7% SYRAH
7% MOURVÈDRE



INGREDIENTS/NUTRITION



Energy per 100ml
313 kJ - 75 Kcal
E (100ml): 313 kJ - 75 Kcal
Alcohol content: 13% vol.