

Côtes d'Angeline

CÔTES DE PROVENCE

Appellation d'Origine Protégée

ROSÉ 2025

TERROIR & VINES


The La Motte area, located at the eastern end of the Côtes de Provence appellation, benefits from a unique combination of three specific soil types: red soils from sandyclay alterations of Permian sandstones, stony red soils, and sandy-clay soils from Permian bedrock. These soils, along with sandy soils from the weathering products of the Maures massif, contribute to the distinct character of our wine. The vineyard's proximity to the Mediterranean Sea provides a quasi-permanent ventilation regime, enhancing the freshness and elegance of the grapes.


VINIFICATION


Our rosé is produced using the traditional "rosé de saignée" method with direct pressing and skin contact maceration. Fermentation is controlled at low temperatures in stainless steel tanks, preserving the purity and freshness of the fruit. The blend includes 50% Grenache, 40% Cinsault, and 10% Syrah, each contributing unique characteristics to the wine.

TASTING NOTES


 This Côtes de Provence Rosé captivates with its very pale color

 Rich aromas of pastries and red berries like cherries, blackcurrants, blackberries, and strawberries.

 The palate is fruity and elegant, marked by fresh red berries, offering a delightful and refined tasting experience.

 Perfect as an aperitif or with Provencal and exotic cuisine, enhancing dishes like fresh salads, grilled seafood, or spicy Asian dishes.

 12% ALC/VOL

 Best enjoyed young and chilled between 8 and 10°C.



Cases of
12 x 750ML