

Art & Trendy

# IGP MÉDITERRANÉE À L'OMBRE DES PARASOLS ROSÉ



Welcome to Provence. In our beautiful region, you must have seen many "Pin Parasols", the tall Pine Tree giving a lot of shade, called "Umbrella Pine" in France.

This rosé beeing made the same way as a Provence Rosé, we decided to illustrate the cuvée with this emblematic tree of Provence.

It invites you to cool down in the shade with a glass of rosé, with your family or with your friends.

#### TERROIR

Clay and silicious.

## GRAPE VARIETIES

70% Grenache, 15% Syrah and 15% Cinsault

## WINEMAKING

Destalking, direct-pressing. Fermentation at low temperature 14 to 16° C in stainless. Early bottling at the end of the winter to preserve the freshness and aromatics.

#### AGEING

3 months in stainless to keep the aromatic freshness.

# TASTING NOTES

This dry Rosé wine has a beautiful pale pink colour. This wine is very aromatic with intense red fruit aromas and a mineral freshness. In the mouth, the controlled acidity combined with the citrus aromas add more freshness and gives the wine a perfect balance with the red fruits and white flowers.

## TASTING ADVICES

Serve at 10°-12°C

# FOOD PAIRINGS

It will pair with fish dishes, summer salads, as well as grilled meats and many other type of Provencal style dished. Also perfect by itself as an aperitif.



## **AWARDS**

Vintage 2022 : Gold medal Concours des vins d'Orange

Vintage 2021 : Gold Gilbert & Gaillard & Gold Medal Concours Général Agricole Paris

2022; 89pts and Best Buy Wine Enthusiast

Vintage 2020 : Gold Medal 70 M de Dégustateurs 2021

Vintage 2019: Gold Gilbert & Gaillard

Vintage 2018 : Gold Gilbert & Gaillard

Vintage 2017: Gold Avignon, Gold Pertuis, Gold Gilbert & Gaillard

Vintage 2016: Gold Avignon, Gold Gilbert & Gaillard