

Art & Trendy

IGP MÉDITERRANÉE AROMA ROSÉ



Our IGP Méditerranée are coming from vineyards surrounding Châteauneuf du Pape in a 10 km radius, from very qualitative terroirs.

This new cuvée "Aroma" was created in 2017 and is offered in screw-cap in order to meet the growing demand but also for the pratcical aspect for receptions, bistrots and picnics.

The general idea for this new cuvee is to make the connection with the music, between the musical notes creating the melody, and the aromatic notes creating a wine.

TERROIR

Clay and silicious.

GRAPE VARIETIES

Grenache 70% - Syrah 20%, Cinsault 10%

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.

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AWARDS

Vintage 2022 : Gold medal Concours des vins d'Orange

Vintage 2021 : Gold Medal Concours Général Agricole Paris 2022

Vintage 2020 : Gold Medal 70M de Dégustateurs 2021

Vintage 2019: Gold Medal Avignon 2020; Gold Medal Gilbert et Gaillard 2020

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