



<i>Région</i>	Provence Alpes Côte d'Azur, Var
<i>Appellation</i>	AOP Côtes de Provence « Réserve »
<i>Vintage</i>	2024
<i>Color</i>	Rosé
<i>Grape Varieties</i>	35% Cinsault 50% Grenache 15% Syrah
<i>Vineyard Age</i>	From 8 to 30 years
<i>Terroir</i>	Very healthy clay-limestone soils that give easy-to-drink, structured, fruity wines.
<i>Culture</i>	Care given to the soil and the vines according to the principles of sustainable agriculture and conservation.
<i>Wine-making Process</i>	Harvested at night, direct pressing, light debourbage (settling). Cold fermentation between 14°C and 15°C for 3 weeks in enamelled concrete vats in order to extract subtle and harmonious aromas.
<i>Characteristics Food-Wine Pairing</i>	This bright rosé with pale salmon reflections, has a mineral and fruity freshness in the mouth which gives it excellent balance. Fresh and creamy, it goes very well with seafood appetizers, raw vegetables served as anchovy paste, the iodized flavors of sea urchins, but also goes well with sushi and sashimi or with delicatessen meats in an original way.
<i>Potentiel Ageing</i>	2 to 3 years
<i>Alcohol Content</i>	12,5%
<i>Volume</i>	50 cl, 75 cl, 150 cl, 300 cl, 600 cl
<i>Tasting Temperature</i>	Between 10 and 12°C
<i>Storage Temperature</i>	Between 10 and 15°C





<i>Région</i>	Provence Alpes Côte d'Azur, Var
<i>Appellation</i>	AOP Côtes de Provence « Céleste »
<i>Vintage</i>	2024
<i>Color</i>	Rosé
<i>Grape Varieties</i>	40% Cinsault 50% Grenache 10% Rolle
<i>Vineyard Age</i>	14 Years
<i>Terroir</i>	Very healthy clay-limestone soils that give easy-to-drink, structured, fruity wines.
<i>Culture</i>	Care given to the soil and the vines according to the principles of sustainable agriculture and conservation.
<i>Wine-making Process</i>	Harvested at night, direct pressing, light debourbage (settling). Cold fermentation between 14°C and 15°C for 3 weeks in enamelled concrete vats in order to extract subtle and harmonious aromas.
<i>Characteristics Food-Wine Pairing</i>	An elegant, feminine, aromatic rosé, very fine with a lively and mineral finish. A long and powerful gastronomic wine with a smooth texture, it is best served with the subtlety of fine fish marinated in olive oil, shellfish planchas such as lobster, gambas. Perfect with small stuffed vegetables in the Provençal style or even better with the famous bouillabaisse from Marseille.
<i>Potentiel Ageing</i>	2 to 3 years
<i>Alcohol Content</i>	12,5%
<i>Volume</i>	75 cl, 150 cl, 300 cl
<i>Tasting Temperature</i>	Between 10 and 12°C
<i>Storage Temperature</i>	Between 10 and 15°C

