

GARANCE

Côteaux d'Aix-en-Provence

2021

GRAPES

60% Grenache - Gobelet 10% Cinsault - Cordon 30% Syrah - Cordon

COLOUR

Light rosé, coral color, briliant dress

VINIFICATION

Manual harvest early in the morning, double sorting, direct pressing, selection of the juice, temperature-controlled fermentation, color extraction minutely mastered. Selective plot, direct pressing, vinification in lnox tanks.

TASTING NOTE

Fairly discreet nose of small red fruits such as strawberries, raspberries and currants. The minerality brings a nice depth to the wine. On the nose and on the palate, a selection of small red fruits: strawberry, raspberry, currant. This wine is simple and elegant at the same time.

As an aperitif, but also on vegetarian dishes, white skin fishes or even dessert like red fruits' pie.

CHATEAU DE LA GAUDE

ALV EN PDOVENOR

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