

GARANCE

Côteaux d'Aix-en-Provence

2023

GRAPES 28% Grenache Noir 20% Cinsault 37% Syrah 15% Cabernet Sauvignon

PRODUCTION

SPECIFICATIONS

19 500 bottles

pH: 3,3 SO2 total: 73mg/L - TAV: 12,5%

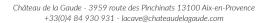
VINIFICATION

Made from a gourmet blend of typical Provençal grape varieties, the Garance cuvée is a wine whose freshness and tension are the frame. Harvested by hand in double sorting, both in the vineyard and then on arrival of the grapes in cellar. The harvest takes place in the early morning, using boxes of 10 kg, in order to preserve as much as possible, the freshness and the berry quality.

Once the latter are pressed, the juices are directed by gravity towards our vat where the fermentations are carried out under the control of carefully controlled temperature and color extractions. Each parcel is vinified separately, the final assembly takes place only after.

TASTING NOTE

It is a fruity and light rosé with a beautiful, brilliant color coral. The minerality brings a nice depth to the wine. invites himself to nose and mouth a selection of small red fruits: strawberry, raspberry, gooseberry. This wine is simple and elegant at the same time. Ideal for summer, it is eaten very well as an aperitif, with vegetarian dishes, fish with white flesh and/or with Provençal dishes.



CHATEAU DE LA GAUDE