

DOMAINE
SAINT
ANDRIEU



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| Appellation: | AOP Côtes de Provence Rosé 2015 |
| Varietals: | Grenache 40%, Cinsault 35%, Syrah 20%, Rolle 5% |
| Terroir: | Clay-Limestone hills; cool climate at high altitude (380meters) |
| Vineyard area: | 10.27 Ha |
| Harvest: | September 2015 |
| Weather conditions: | Mild and wet spring followed by a dry, hot and sunny summer. |
| Oenologist: | Richard Bertin |
| Yield: | 47 Hl/Ha |
| Production: | 60,000 bottles |
| Alcohol by volume: | 13% |

Winemaking

Gentle pressing in a pneumatic press after a brief contact with skins. Fermentation in stainless steel tanks at low temperature, controlled between 16°C and 18°C. Individual plot fermentation.

Cultural practices

Sustainable farming practices based on respect for the environment with emphasis on protection of the soil to promote the optimal expression of the grapes.

Tasting notes

Quintessential Provençal grape varieties (Grenache, Cinsault, Syrah) give this rosé a light litchi color and a delicate nose of exotic fruit. The fresh and full mouth reveals a palate of passion fruit and citrus with a long and elegant finish.

This delicious rosé pairs perfectly with Provençal cuisine such as stuffed Provençal garden vegetables or seared scallops with herbs from Provence.

Cellaring

Ready to be enjoyed now or can be kept for up to two years.

