

VIGNERET



CÔTES DE PROVENCE A.O.P Rosé

CLIMATE / TERROIR

The AOP Côtes de Provence Terroir is laid out in terraces call «restanques» between the sea and mountains, enjoying maximum exposure to the sun, occasionally softened by sea breezes and the Mistral. It's in this natural amphitheatre between Sanary and St Cyr, that the vineyard of Domaine Vigneret gain the full benefit of this outstanding geographical situation.

Terroir : Clay-and-limestone made up of white stone terraces.

GRAPE VARIETIES / YIELD

Mourvèdre 42% - Cinsault 22% - Grenache 36%

Yields are : 35 hl per hectare.

Alcoholic strength : 13,5°

VINIFICATION

The ripe grapes are picked and sorted by hand, they undergo a total scratch, then cooled to 14° before direct pressing 80% and 20% bleeding. Following a cold settling between 10 and 12°. Fermentation in stainless steel tanks at controlled temperature is 18° and lasts a fortnight.

WINE PAIRING

Very nice for an aperitif, it is perfect with salads, fish and grilled meats, stews cold where all other entries. It will be appreciated for its freshness and vivacity. Serve between 8 and 10°.

