

CUVÉE ALTESSIA

ROSÉ



TASTING NOTES

Rosé « ALTESSIA » 2017
AOP Côtes de Provence
Alcohol content : 13,5 % vol.

A delicate and brilliant pale pink color, with lychee hues.

Nose : intense and complex aromatic expression, with notes of white peach and exotic fruits (lychee) accompanied by a few floral hints (hawthorn).

Fresh and mellow when it first touches the palate. Notes of grapefruit and exotic fruits contribute to its excellent finish.

Taste :
Dry and fruity

A generous and full-bodied wine, with excellent balance and finesse.

Conservation :
2 years

TECHNICAL DETAILS

Culture

Third year of Converting to Organic Agriculture(Ecocert).

Serving Temperature :
Between 8 and 10°C

Soil

Clay-limestone.

Recommended courses :
Aperitif, scallop carpaccio,
scampi, white meats, exotic
dishes.

Grapes

'Grenache 80%, Cinsault 20%.

'Average age, vines: 20 years.

'The vines are trellised, with double Cordon de Royat pruning, and two spurs with two buds on each branch.

'Manual disbudding.

Winemaking and aging

'Mechanical harvesting.

'Destemming and crushing.

'Cold skin maceration.

'Pressing and separation of free-run and pressed juices.

'Cold settling for 24 hrs.

'Low-temperature alcoholic fermentation in heat-controlled vats (16°C) to preserve and accentuate aromas, with selected yeasts.

'Malolactic fermentation arrested via sulfites.

'Aged in vats.
'Finings added in November.
'Clear filtering in December.

Bottling
January 2018.

THE OPINION OF THE SOMMELIER
Coming soon.



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