

# CUVÉE VIA AUREA

## ROSÉ

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### TASTING NOTES

Rosé "VIA AUREA" 2017  
AOP Côtes de Provence  
Alcohol content: 13,5% vol.

A beautiful and brilliant pale pink color, with tints of peach.

Wonderful aromatic expression, full of finesse and generous notes of red fruits (strawberry), yellow peach and citrus fruits (pink grapefruit).

The first impression on the palate is round and fruity. Voluptuous with generous notes of yellow peach and citrus fruits. A long finish with an enjoyable freshness.

Taste :  
Dry and fruity

An elegant, well-balanced wine.

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Conservation :  
2 years

### TECHNICAL DETAILS

Wine Growing  
Third year of Converting in Organic Agriculture (Ecocert).

Serving Temperature :  
Between 8 and 10°C

Soil  
Clay-limestone.

Recommended courses :  
Aperitif, grilled lamb, with red mullet salad, prawns, savory tarts with summer vegetables

Grapes  
'Grenache 55 %, Cinsault 30 %, Syrah 15 %.  
'Average age, vines: 25 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.



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THE OPINION OF THE SOMMELIER  
Coming soon

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