

# M ROSE AOP Côtes de Provence

#### Soil / Climate

Coming from a rigorous selection of the best vineyards of "Côtes de Provence".

#### Vinification

Direct pressing, rigorous settling and low temperature fermentation.

### **Tasting notes**

**Colour** : Light and bright.

**Nose :** Very intense of greedy aromas of orange peels and red currant.

**Mouth :** Smooth with a nice acidulous freshness.

# **Recommended** temperature

*for serving* Between 8°C to 10°C.

## Food and wine pairing

Pistou soup, raw vegetables, grilled meat, prawns kebabs, apricot pie.



Grenache Cinsault Syrah