



# Cuvée « EXPERIENCE » ROSE

2024

I.G.P. VAR (75 cl)



**ATYPICAL IRRESISTIBLE**

**Dynamisme and Spices**



## AWARDS

Silver Medal Awards MACON 2024

Silver Medal Awards PARIS 2020.

« Lot of freshness and a beautiful length in mouth - 16/20 » Le Parisien magazine –

## VINIFICATION

Clay limestone soil.

The harvest takes place late, between September 10 and October 10.

Nights are cooler in our area of the Var hinterland and our vineyard is located at an altitude of 300 m. Harvesting is done mechanically during at night between 3 and 9 am in the morning.

Vines are very close to our winery which allows us to bring the grapes very quickly at pressing. The skin maceration is rapid: from 3 to 6 maximum hours for grenaches and 1 hour for syrah for example.

The settling is carried out cold (between 8 and 12 ° C) for 48 to 72 hours.

The alcoholic fermentation is launched at 14 ° C and then thermoregulated between 16 and 18 ° C for about 10 days. We then proceed to aging on fine lees in stainless steel and concrete tanks for 2 months. All tanks are then racked and filtered at the end of December.

Blends are carried out studiously in early January and the wine is ready to tasting around February 15.

## BLENDING

40 % Syrah—40 % Marselan—20% Merlot  
Original blanding and an experience to share

## TASTING

**Color:** bright and pale pink with purple pink shades

**Nose:** expressive, intense. Red berries notes with a hint of spices.

**Palate:** beautiful straight and harmonious attack, this wine is carried by red berries notes (Pomegranate) and a spicy touch.

Irresistible freshness and fruits.

## TO DRINK WITH

Will accompany a grilled herb, any exotic dish or white meat.

Ideal companion of the aperitif under the arbor...

Ideas: Cury and coriander mussels, suhis , zucchini flower donuts

	HxLxP (cm)	Poids (kg)	UVC /carton
U.V.C.	32x7.5x7.5	1.4	6
Carton	16x33x25	8.5	90
Palette	170x120x80	790	540

