

LE CHARMEL PROVENCE ROSÉ 2024

— Coteaux d'Aix en Provence AOP —



VARIETALS:

65% Grenache, 25% Syrah, 10% Cinsault

REGION:

Coteaux d'Aix en Provence AOP, France

VINEYARD:

Le Charmel Provence Rosé sourced from single estates located near the town of Aix en Provence. The grapes are cultivated on picturesque hillside vineyards with exceptional exposure and with clay-limestone sandy soils.

WINEMAKING:

20% cold skin maceration, 80% direct pressing, temperature carefully controlled and monitored throughout the entire production process. Fermentation and maturation on lees takes place in stainless steel tank.

TASTING:

The nose has beautiful aromas of raspberries and wild flowers, and the palate is wonderfully bright and fresh with notes of strawberry and pear.

FOOD PAIRING:

Rosé is the perfect all occasion wine! It is especially good as an aperitif, with all seafood dishes, salads, charcuterie and goat cheese.

RS: TA: ALCOHOL: 1 g/L 4 g/L 12.5%

UPC: 0 89832 92128 8 750ml/12pck

