



Côtes de Provence Rosé



Reward

Millésime 2013

Gilbert & Gaillard 2015 :
87/100

International Wine
Challenge 2014 :
Médaille de Bronze

Presentation

Variety: Cinsault (50%) Syrah (10%), Grenache (40%)

Ageing potential: drink young – 1 to 3 years

Serving temperature: serve fresh 8 °C

Tasting notes: A pale orange colour, with yellow hints. A fine nose of red fruits, a subtle touch of acidity and pepper. In the mouth the wine is ample, and shows a variety of precise notes, light, tenacious, spicy, with an irreproachable balance. Deserves an elaborate partner.

Pairing: Aperitif, snapper Provençal, grilles fish or meat.

Technical details

The Côtes de Provence 'Château des Vingtinières' from Domaine Patrice Moreux comes from 35 hectares with a single tenant, situated on the Permian plateau of the 'Valley des Maures', at the heart of the A.O.C. and is favoured by low yields, and a soil of clay, sand and a rocky sub-soil. The combination of this delicate terroir with the dry and sunny weather gives us wines that are elegant, lively and have a persistent finish.

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Localisation: Le Cannet des maures

Production: 80 000 bottles a year

Viticultural practices: limited intervention. The earth is ploughed, the only fertilizer used is organic and only when necessary.

Vinification: We harvest only in the morning, 'when it's fresh', to avoid the grapes oxidising. After de-stemming the wine is pneumatically pressed. Press selection. Spontaneous fermentation with natural yeasts from the



grapes. Aged in INOX tanks with temperature control, on fine lees.

Terroir: clay, sand and a rocky sub-soil.

Vine age: 30 years

Plantation density: 6500 vines per HA.