



## *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.

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

**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



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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.