



## Coteaux d'Aix en Provence AOC 'Roche Lacroix'



Certified organic wine, FR-BIO-01.



### The vineyard:

Appellation: Coteaux d'Aix en Provence AOC

Grape varieties: 50% Grenache, 35% Syrah, 15% Cabernet Sauvignon

### The soil:

Situated on either side of the Trévaresse mountain chain, at an altitude of between 200m and 400m, the soils are made up of clay limestone marls, sometimes a bit sandy and covered with rough gravel that has sheared off from the mountain.

### Wine making:

The climate in recent years has led to more nighttime harvests to preserve the crop's aromatic qualities.

Low-pressure pressing, fermentation in temperature controlled vats.

Fermented on lees for a few weeks.

ABV: 13°

### Tasting notes:

Appearance: Pale pink with hints of lilac. So characteristic of Provence wines!

Bouquet: Rich, fresh and delicate aromas with marked fruit. Notes of white flowers and red fruits.

Taste: Well-balanced and well-rounded. A good presence with smoothness and substance, delightfully fresh. Aromas of red berries (strawberry and redcurrant). Clean and lasting finish. A well-rounded, aromatic and well-balanced rosé.

### Serving temperature and food pairings:

Serve between 8°C and 12°C

Serving suggestions: As an apéritif. A perfect accompaniment for mixed salads, pâtés, terrines, cold meat platters. Goes well with raw, cold or grilled fish and prawn cocktails, grilled scampi. Perfect with white meats, grilled dishes or warm ham.

