

AOP Cotes de Provence Sainte-Victoire 2012



Varietal	80% Grenache, 20% Cinsault
Region	Cotes de Provence
Harvest Method	The grapes are harvested by hand, sustainable.
Vini-fication	Direct pressing, low temperature
Aging Process	Stainless steel vat for 6 months
Aroma	A nose of citrus fruits and raspberry
Palate	A beautiful pale pink color with silver highlights reveals aromas of red berries and a wonderful minerality. Its supple expression leads to a finish that is rich and delicate at the same time.
Food Pairings	Aperitif, mixed salad, grilled meats
Serving Temperature	8°-10°C/46°-50°F