

Domaine de La Vallongue AOP Les Baux de Provence Cuvée Propriétaire Rosé 2017

Grape Varieties

90% Syrah & 10% grenache

Terroir

Soil is made of clay and limestone with small stones above. Since 1985, due to a perfect microclimate, the vineyard is certified organic. This organic certification allows only natural fertilizer.

Winemaking

Obtained by direct pressing, low-temperature filtration, alcoholic fermentation is also realized under low temperature, no malolactic fermentation.

Tasting

This wine enrobe a beautiful strawberry pink with delicate purple reflection. Nose contains a subtil blend of strawberry, blackcurrant and redcurrant. Palate is well-balanced, perfumed by red fruit and has refresh notes on the finish. This rosé, with its unexpected color for a rosé from les Baux de Provence, is a real pleasure.

Food pairing

Oriental food, Spicy food, Tajine / Delicatessen

Service

12°C

Potential for ageing

3 years

