



HOSTELLERIE

DES VINS DE ROGNES

LES FIANCÉES

AOP Coteaux d'Aix en Provence

GOLD Medal « FOIRE D'AVIGNON » 2017

Type: Still Rosé wine

Grape Varieties: 60%Grenache, 30%Syrah, 10% Cinsault

Climate & Terrain: The vines are grown on the hills well exposed to the sun and the soil is calcareous, sandy, clayey and rich with limestone. The area has low rainfall and frequent Mistral winds.

Vinification: The harvest takes place during September and October in the cool, early hours of the morning and the grapes are passed inside the exchanger harvest to be cooled. They are sent to a pneumatic press while protected against oxygen by nitrogen injection. Settling is for 1 week between temperatures of 0° and 4°C. and racking and fermentation with selected yeasts is for 15 days. The juice is blended, filtered and stabilized in stainless-steel vats allowing all impurities to filter down before bottling.

Dégustation &Caractéristiques : Characteristics: Delicate rosé color, pure and bright. fresh and fruity bouquet with little red fruits; well-balanced fresh mouthfeel.

Wine & Food Pairing : Excellent fresh wine with eggplant Caviar, dry tomatoes and grilled fishes. Perfect with Grill mixed-Barbecue or Pizza.

Alcool Cont. 12.5 % vol.

Net Cont. 750ml