

ripaille

Bruno Lafon



CÔTES-DE-PROVENCE 2018

Classification: AOP Côtes-de-Provence

Vineyards: Provence, South of France

Terroir: calcareous clay

Viticulture: sustainable

Vintage: 2018

Grapes: Cinsault (50%), Grenache (30%), Syrah (20)

When stocking up on summer wine, ice-cold rosé is a natural choice. What could be better after a long, hot day and a sweaty commute? Bringing sunshine from the first sip, it's versatile with different foods, and bridges the gap between white and red so perfectly. The great thing about good, dry rosé is its savory, often minerally edge, paired with refreshingly crisp acidity.

This is a rich, impressive blend, packed with ripe strawberry fruits, rhubarb and citrus notes as well as a full and rounded character. The red fruits are balanced by a crisp edge that will allow it to age for several months. Racine Provence has great intensity as well as strong minerality and saltiness. It's rich, juicy and structured.

Harvesting at sunrise to noon. Destemming and slight crushing at cold temperature to avoid oxidation. Both the free run and pressed juices are transferred to stainless vessels where fermentation is started and held at strictly controlled temperatures.

The nearest equivalent to this style of rosé is crisp dry white wines such as Pinot Grigio and they'll go with similar food: light salads (Niçoise), pasta and rice dishes, especially with seafood, raw (fish roe and salmon tartare) and lightly cooked shellfish and grilled fish and goats' cheeses. Perfect hot weather drinking.

T° of service: ±10°C / ±50°F.

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