



## Côtes de Provence Rose Cuvée les Papilles NV

### WINE DESCRIPTION

80% direct press

Temperature controlled throughout production

### TASTING NOTES

Bright tender pink.

The nose is aromatic (citrus peel, candied).

The mouthfeel is fruity, round and crisp.

### FOOD PAIRING

Aperitif. Summer fare: tomato tart, grilled meats and fish.

### VINEYARD & PRODUCTION INFO

Soil composition:

Calcareous and Clay

Harvest time:

August 23 to September 22

### WINEMAKING & AGING

Varietal composition:

30% Cinsault, 30% Syrah, 20% Mourvedre, 10% Grenache, 10% Rolle

Fermentation container:

Stainless steel tanks

Maceration technique:

Cold Soak Maceration and Sur-Lie Aging

### PRODUCER PROFILE

Estate owned by: Philippe Barrere,  
Frederic Valette, Clement Minne & Pauline  
Guiraud

Winemaker: Pauline Guiraud & Clement  
Minne

Estate founded: 2010

Region: Provence

Country: France