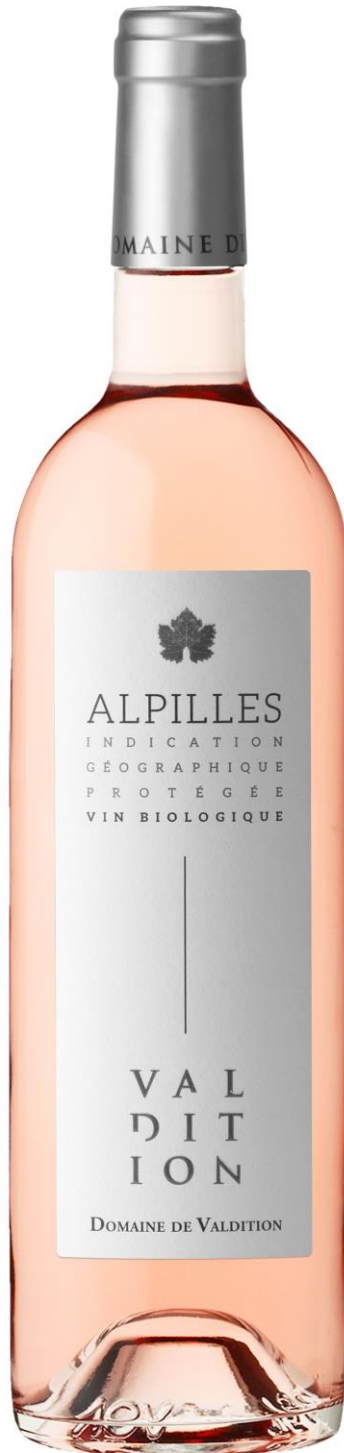


ALPILLES ROSÉ

IGP Alpilles



Vintage

2023

Soil

Clay and limestone mixed with marl or chalk, stony.

Density of plantation

4.000 plants/ha.

Grape varieties

40 % Grenache
20 % Cinsault
15 % Cabernet Sauvignon
15 % Vermentino
5 % Marselan
5 % Bourboulenc

Yields

40 hl/ha.

Wine making and ageing

Overnight picking to keep the freshness. Direct gentle pressing. Fermentation at low temperature to preserve the aromas. Short ageing on fine lees in stainless steel tanks.

Alcohol level

12.5 % vol.

Tasting temperature

10-12 °C.

Ageing potential

2 years.

Tasting notes

Fresh and aromatic, this wine is dominated by aromas of exotic fruits and notes of citrus fruits.

Food and wine pairing

Aperitif – Grilled food – Mixed vegetable salad – Excellent with Asian dishes



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