

ORATOIRE ROSÉ

IGP Alpilles



Vintage

2020

Soil

Clay and limestone mixed with marl or chalk, stony.

Density of plantation

4.000 plants/ha.

Grape varieties

60 % Grenache noir

35 % Mourvèdre

5 % Pinot Gris

Yields

35 hl/ha.

Wine making and ageing

Overnight picking to preserve the freshness. Direct gentle pressing. Fermentation and ageing with native yeast, one third in concrete eggs, two third in oak barrels for 8 months. Regular re-suspension of the lees.

Alcohol level

12.5 % vol.

Tasting temperature

12-13 °C.

Ageing potential

5 years.

Tasting notes

Silky, elegant and greedy, this wine has delicate wooden note and is dominated by aromas of white fruits and spices.

Wine and food pairing

Moroccan and Indian cuisine – Lobster – Lamb



DOMAINE DE VALDITION Route d'Eygalières - 13660 Orgon - Tél. 04 90 73 08 12
www.valdition.com // valdition@valdition.com

