

VALLON DES ANGES ROSÉ

AOP Coteaux d'Aix en Provence



Vintage

2021

Soil

Limestone.

Density of plantation

3.500 plants/ha.

Grape varieties

60 % Grenache

25 % Cinsault

15 % Vermentino

} vineyards of 40 to 50 years

Yields

32 hl/ha.

Wine making and ageing

Overnight hand picking on a magnificent terroir of stony hills at Roquemartine.

First press fermented at low temperature. Long ageing on fine lees in stainless steel tanks.

Alcohol level

12.5 % vol.

Tasting temperature

10-12 °C.

Ageing potential

2 years.

Tasting notes

The Vallon des Anges is a Rosé of exception, combining freshness with minerality and complexity. This wine is dominated by aromas of citrus fruits.

Food and wine pairing

Marinated fish – Barbecue – Sushi and Sashimi



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