

CUVÉE DU BÂTONNIER ROSÉ

IGP Alpilles



Vintage

2024

Soil

Clay and limestone mixed with marl or chalk, stony.

Density of plantation

4.000 plants/ha.

Grape Varieties

85 % Vieux Grenache noir
8 % Macabeu
7 % Pinot Gris

Yields

40 hl/ha.

Wine making and ageing

Overnight picking. 100 % free run juice. Very long fermentation at low temperature to preserve the aromas. Ageing on fine lees in stainless steel tanks.

Alcohol level

12.5 % vol.

Tasting temperature

10-12 °C.

Ageing potential

2 years.

Tasting notes

This wine has delicate aromas of white flowers, vineyard peach and frangipane. It is characterized by a wide and greedy mouth.

Wine and food pairing

Aperitif – Sushi – Grilled fish – Dublin Bay prawn – Fish soup (Bouillabaisse) – Lamb



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