



PURE PROVENCE ROSÉ - COTES DE PROVENCE 2017

Description

APPELLATION: AOP Cotes de Provence

Located on clay-limestone plains in the Var midlands at the foot of the Maures Mountains, the vineyards are at an altitude of 150 m and benefit from breezes off the nearby Méditerranéen Sea.

This unique location has created one of the most exceptional micro-climates in the Côtes de Provence appellation, making it possible to use the lowest possible levels of treatments for parasites.

The average age of the vine stock is 15 years, with a density of 4.000 vines/ha. The average yield is approximately 50 hl/ha.

Viticulture

70% Grenache, 20 % Syrah, 10% Cinsault

2017 Harvest: The winter in Provence was soft and dry, the Spring also was dry the months of May and June cooler than average, so the vine arrived in perfect sanitary condition at the beginning of the summer, which was very hot.

With some localized storms which were welcome, so that maturity can be reached without too much constraint. This makes 2016 a very balanced vintage, with clean, fresh acidity and aromatics wines.

Production: 200.000 Bottles

Vinification

Wine is made separately from each grape variety ; the syrah undergoes direct pressing, while the Grenache and the Cinsault undergo slight pre-fermentation maceration.

The juices are then settled, and the alcoholic fermentation takes place at between 17 and 18 °C There is no malo-lactic fermentation.

Slight clarifying is then performed, and early bottling.

Winemaker : Gilles BAUDE

Analysis

PH: 3.35

Total acidity : 3.25 g/l TH2

Residual sugar : 1.2 g/l

Alcohol : 13.40% vol

Tasting Notes

With a pale pink colour, the delicate and complex nose with floral notes and citrus fruit leaves room for an ample, clean and mouthfeel, with persistent flavors.

