



SYMPHONIE Rosé 2020

Finesse, elegance, and aromatic pleasure. Perhaps the best rosé in the world.

Harvest date : September 2020

Degree : 12,5%/ Vol.

Appellation : Côtes de Provence (AOP).

Distinguishing : Cru Classé Côtes de Provence.

Accreditation : Certified Organic Wine - FR BIO 01
and registered by the Vegan Society

TERROIR

Situation : La Londe-les-Maures (83).

Surface : 20 hectares out of total of 98 hectares.

Specificity : Well draining, superbly exposed hillsides.

Climat : Hot and dry coastal Mediterranean climate.

WINEMAKING

Blend : Grenache, Cinsault.


Technique : Cold skin contact maceration before pressing, winemaking in thermo-regulated vats. Aged in vats on fines lees. Fining and filtering before bottling.





Volume : 200 000 bottles equivalent
75cl. (only 0,4% of our production)


Conditionnement : C12 per 50cl, C6 per
75cl, C3 per 150cl, and C1 per 300cl.


TASTING NOTES

 **Eye :** A robe draped in pearly pink and radiant youth.

 **Nose :** An airy character and a very pure intensity, underlined by notes of white peaches, queen-claude, and anise.

 **Mouth :** A captivating taste trajectory by its crunchy, zesty feel, which exceeds by its digestibility and freshness. The slightly spicy finish on a background of anise gives it a very nice aromatic persistence.

 **Food and wine pairing :** It will enhance the flavors of Thai cuisine, salmon sashimi and a condiment of pomegranate, grapefruit and pink shiso. Ideal to accompany crustaceans.

 **Cellaring :** A wine that can be immediately. The bottles may be cellared for 12 to 24 months in a cool, dry cellar protected from light at constant temperatures and air pressure.

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