



DOMAINE  
FREDAVELLE

COTEAUX D'AIX EN PROVENCE



## Cuvée AROMANCE Rosé 2019

*AOP Coteaux d'Aix-en-Provence*

**GRAPE VARIETIES:** 50% Syrah, 50% Cabernet S.

**SOIL:** Stoney Clay Lime-stone

**VINIFICATION:** Harvest by night in order to keep the grapes fresh and to avoid any oxidation. Skin maceration of few hours before pressing and low-temperature fermentation to enhance the wine's fruity aromas.

**TASTING:** A light rose robe color. Very expressive and complex nose, with all the nuances of red fruit and a floral bouquet. A dry wine that displays a well-controlled acidity, pleasant freshness and lightness. This wine stamps the Provence terroir with a fruity persistence and a mineral finish.

**FOOD PAIRING:** Ideal with a deli meat tray, salmon, cooked vegetables, grilled meats, spicy foods, and Mediterranean recipes. Serve between 8°C to 10°C.

**CELLARING:** To drink within 2 years.

**ALCOHOL:** 13% vol.

**RESIDUAL SUGAR:** < 2 g/l

**AVAILABLE CAPACITIES:** 75 cl- 1,5 L  
3 L on demand

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