



DOMAINE
FREDAVELLE

COTEAUX D'AIX EN PROVENCE



Cuvée DOMAINE Rosé 2019

AOP Coteaux d'Aix-en-Provence

GRAPE VARIETIES: 33% Grenache, 33% Syrah, 33% Cabernet S.

SOIL: Stoney Clay Lime-stone.

VINIFICATION: Harvest by night to keep the grapes fresh and to avoid oxidation. Straight pressing and low-temperature fermentation to enhance the wine's fruity aromas.

TASTING: Pale color. Dry, crisp, delicate aromas reveal a bouquet of red and white fruits with a hint of citrus. The palate is fresh, elegant and full. A balance between lightness and persistence of flavours that make this wine very pleasant.

FOOD PAIRING: Ideal as an aperitif, light meals, grill foods, Mediterranean and Asiatic cuisines. Serve chilled between 8°C and 10°C.

CELLARING: To drink within 2 years.

ALCOHOL: 13% vol.

RESIDUAL SUGAR: < 2 g/l

AVAILABLE CAPACITIES: 50 cl - 75 cl- 1,5 L
3 L on demand.

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