



DOMAINE FREDAVELLE

COTEAUX D'AIX EN PROVENCE



Cuvée AROMANCE Rosé 2021

AOP Coteaux d'Aix-en-Provence



*Produit en conversion vers l'agriculture biologique
Certifié par FR-BIO-01*

GRAPE VARIETIES: 50% Syrah, 30% Cabernet S., 20% Grenache-Old Vines



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: 50cl - 75cl - 1,5L
3L and 6L on demand



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