

DOMAINE FREDAVELLE

DOMAINE ROSÉ 2022 AOP Coteaux d'Aix-en-Provence, bio

Vintage 2022 | Vintage 2021



Grape varieties:

60% Grenache, 40% Syrah

Average age of the vines: between 15 and 25 years. Altitude 250 meters.

Terroir:

Clay-silt-limestone soil. Retains moisture and freshness.

Vinification:

Harvest at dawn to preserve the freshness of the grapes and avoid oxidation. Direct pressing. Stabilisation for several days. Fermentation at low temperature (12°C). Racking after alcoholic fermentation and aging in stainless steel vats on fine lees.

Tasting:

Explosive nose on the rose. The bouquet becomes more complex with vegetal and gourmet notes. The palate is ample and generous with an expression of juicy fruit where the aromas of raspberry and apricot blend and balance each other. The length combines tone and smoothness.

Food pairing:

Aperitif, summer cuisine (salads and grilled meats), fish tartare, red fruit dessert.

Cellaring: 2 years

Alcohol level: 12.5% vol.

Available sizes:

50cl, 75cl, 1.5L

3L et 6L on request



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