

DOMAINE FREDAVELLE

AROMANCE ROSÉ 2022

AOP Coteaux d'Aix-en-Provence, bio



(Vintage 2021)

Grape varieties:

40% Syrah, 40% Cabernet S., 10% Grenache, 10% Carignan
Old vines: between 35 and 50 years old. Altitude 250 meters.

Terroir:

Clay-limestone, sandy-loam & stony soils. Retains moisture and freshness.

Vinification:

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

Tasting:

Fine and delicious bouquet, with notes of currants, blackcurrant buds and acacia. The mouth unfolds a nice volume and a pleasant roundness on flavors of orchard fruits and ripe red fruits. The whole is balanced between richness, vivacity and greed, until the finish with a delicate iodine tension.

Food pairing:

Sea urchins, Provençal cuisine, grilled sea bass, fillet of red mullet with garlic cream, pesto pasta, Japanese cuisine, chicken curry.

Cellaring: 2 years

Alcohol level: 13% vol.

Available sizes:

50cl, 75cl, 1.5L,

3L et 6L on request



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