

DOMAINE  
FREDAVELLE

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

Grape varieties:

50% Syrah, 50% Cabernet Sauvignon

Average age of the vines: 35 years. Altitude 250 meters.

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Terroir:

Calcareous clay-loam soil. Retains moisture and freshness.

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Vinification:

Pre-fermentation maceration for a few hours before pressing. Fermentation at low temperature for 3 weeks in vats, followed by 6 months' ageing on wood and fine lees.

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Tasting:

A rosé of nuance and complexity, with a charming bouquet of vine peaches, blackcurrant buds and honeysuckle. The raspberry reveals itself in a caressing palate, soft and long, well served by a dynamic vivacity and beautiful bitters with citrus peel accents.

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Food pairing:

The Ideal accompaniment for Bouillabaisse, lamb chops, Asian food, shrimp curry, mirabelle plum tart. Serve it chilled between 10°C and 12°C.

Cellaring: 4 years

Alcohol level: 14% vol.

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Available size:

75cl



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