

# DOMAINE FREDAVELLE

## AROMANCE ROSÉ 2023 AOP Coteaux d'Aix-en-Provence, bio

Vintage 2022 | Vintage 2021



### Grape varieties:

60% Syrah, 30% Cabernet S., 10% Grenache

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:

Delicate and floral bouquet, with notes of raspberry, hibiscus and acacia. The mouth unfolds a nice volume and a pleasant roundness on flavors of stone fruits and ripe red fruits. The whole is balanced between richness, vivacity and greediness, until the finish with a delicate mineral tension.

### Food pairing:

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

Cellaring: 2 years

Alcohol level: 12,5% vol.

### Available sizes:

50cl, 75cl, 1.5L,

3L et 6L on request



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