

DOMAINE FREDAVELLE

INSPIRATION|S ROSÉ 2023 AOP Coteaux d'Aix-en-Provence, bio

Grape varieties:

50% Syrah, 50% Cabernet Sauvignon

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

Terroir:

Calcareous clay-loam soil. Retains moisture and freshness.

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.

Tasting:

A rosé with character, offering a remarkably rich and complex bouquet with notes of rose, vine peach and blackcurrant buds. The palate is ample and generous, underpinned by fresh oak. An endless finish with hints of liquorice tailored for the table.

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: 13.5% vol.

Available size:

75cl



FR-BIO-01
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