



DOMAINE
FREDAVELLE

A pleasure rosé,
fresh and finely textured

DOMAINE ROSÉ 2024

COTEAUX D'AIX-EN-PROVENCE AOP

grapes

45% grenache, 40% cabernet sauvignon, 15% syrah
vines between 15 and 25 years old, 250 meters in altitude

terroir

clay-loam-limestone soil, balanced drainage, and mineral freshness

vinification

harvested at dawn to preserve the freshness of the grapes and prevent oxidation. Destemming, crushing, and direct pressing. Pre-fermentation maceration for about ten days with daily pump-overs. Fermentation at a low temperature. Racking after alcoholic fermentation and aging in stainless steel tanks on fine lees.

tasting

an explosive nose of red fruits. The bouquet becomes more complex with vegetal and gourmet notes. The palate is full and generous, expressing juicy fruit where raspberry, grapefruit, and jasmine aromas blend and balance. The finish combines freshness and smoothness.

serving suggestions

apéritif, summer cuisine (salads and grilled dishes), fish tartare, red fruit desserts

aging potential: 3 years
alcohol content: 12.5% vol.

available formats

50cl, 75cl, 1.5L
3L and 6L available on request



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