



DOMAINE
FREDAVELLE

gastronomic rosé,
atypical and generous

INSPIRATION|S ROSÉ 2023

COTEAUX D'AIX-EN-PROVENCE AOP | 1928 BOTTLES

grapes

50% cabernet sauvignon, 50% grenache
parcel selection from old vines, 300 meters in altitude

terroir

stony clay-limestone soil, with water retention and heat restitution

vinification

destemming, crushing, and maceration of the whole harvest for a few hours before pressing. Alcoholic fermentation at low temperature for 3 weeks in tanks, followed by 6 months of aging on wood and fine lees.

tasting

unlike traditional Provence rosés, this is a refined and complex gastronomic wine. It delivers a charming bouquet of violet, red berries, and citrus fruits. The palate reveals ripe raspberry with a silky, full-bodied, and lingering texture. The wood is well-integrated, complemented by dynamic freshness. The finish is round, with delightful bitters and notes of candied fruit peels. A wine with good aging potential, it can be "forgotten in the cellar" and enjoyed like a white wine.

serving suggestions

bouillabaisse, prawns in curry and coconut milk, roasted leg of lamb with thyme, asian cuisine, mirabelle tart

aging potential: 5 years
alcohol content: 13,5% vol.

available formats

75cl



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