



DOMAINE  
FREDAVELLE

PLEASURE ROSÉ  
FRESH  
FINELY TEXTURED

## DOMAINE ROSÉ 2025

COTEAUX D'AIX-EN-PROVENCE AOP

### grapes

grenache, syrah, cabernet sauvignon  
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% vol.

### available formats

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



FR-BIO-01  
Agriculture France



### Packaging & sustainability

We use a lightweight glass bottle (405 g), significantly reducing raw material use, transport emissions and overall carbon footprint.