

## M ROSE AOP Côtes de Provence 2018 Vintage

#### Sol / Climat

Sourced from a rigorous selection of the best "Côtes de Provence" vineyards.

#### Vinification

Direct crushing, meticulous settling and low-temperature fermentation.

### **Tasting notes**

Robe: Light and bright.

**Nose:** Very intense of greedy aromas of orange peels and red currant.

Palate: Smooth with a nice

acidulous freshness.

# Recommended temperature for serving

Between 8°C to 10°C.

## Food and wine pairing

Pistou soup, raw vegetables, grilled meat, prawn skewers, apricot pie.



Grenache Cinsault Syrah