

ULTIMATE
PROVENCE

ULTIMATE Rosé

AOP CÔTES DE PROVENCE ROSÉ 2024

A captivating sensory experience, inviting you to savor the best of contemporary Provence rosé.



Available formats:
37.5cl, 75cl, 150cl, 300cl, 600cl

SILKY

SPICY

FRUITY



WINEMAKING

Grapes: 30% Cinsault, 30% Grenache noir, 30% Syrah, 10% Rolle
Terroir: AOP Côtes de Provence
Ageing: Can be enjoyed today or cellared for up to 2 years
Alcohol content: 12.5% Vol

Ultimate Provence rosé is an iconic Provence wine crafted with a subtle blend of mainly Syrah and Rolle grapes. Its pale colour, alternating coppery and silvery tints, is the fruit of a meticulous process, from selection of the finest juices to stabilization of the lees.

Winemaking: Fermentation at 16-18°C to preserve the aromas, followed by short ageing on lees prior to final blending. A resolutely contemporary Provence rosé combining fruitiness with floral touches and spicy notes.

Ageing: Short in stainless-steel vats

TASTING



Vibrant pale pink with coppery tints.



An intense palette of aromas, with successive notes of fresh lemon and exotic fruit combined with flaunty florals embodying the vineyard's audacious image.



This unexpected rosé reveals all in the mouth, with an explosion of freshness underlined with spicy white pepper.



Daring fusion cuisine.

Serve at 12°C (best chilled in summer)