FÊTE DES FLEURS

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AOC CÔTES DE PROVENCE ROSÉ

COUNTRY:	Italy	**APELLATION:**	AOC Côtes de Provence
PRODUCTION AREA:	Vidaubna, les Arcs, Taradeau, La Garde Freinet	**WINEMAKER:**	Maîtres Vignerons de Vidauban
CLASSIFICATION:	Rosé	**BOTTLE SIZE:**	750 ml
VARIETAL:	40% Grenache, 35% Cinsault, 10% Carignan, 10% Syrah, 3% Mourvèdre, 2% Rolle		
ALC/VOL:	11.5%		

WINERY BACKGROUND:
Created in 1912, our cooperative operates a 410 HA vineyard located in the very heart of the AOC Côtes de Provence appellation in the Var and brings together a hundred winegrowers in our village, all passionate about the work of Vine.

In Provence, the production of rosé wine is a specialty, an art of living for a long time. It is thanks to the Mediterranean climate, the terroir and the Provencal grape varieties (Cinsault, Syrah, Grenache, Mourvèdre).

From the management of the vineyard to the vinification, including the choice of grape varieties, all the stages are thought out by the winemakers to develop quality rosé wine.

WINE BACKGROUND/ STORY:
Fermentation in vats after severe settling. Vinification temperature between 17/18°C for Grenache and Syrah and between 14/15°C for the others.

HARVEST:
Direct pressing for all grape varieties. Exogenous yeasts (opal, okay, fresh rosé, wine 13)

WINEMAKING / VINIFICATION:
Cleaning the must is fermented in stainless steel tanks at a controlled temperature of 14-16 C for about 10-12 days. After fermentation it is racked and stored in stainless steel tanks at a temperature of 10-12 C. At the time of sparkling wine making it is placed in stainless steel autoclave where it ferments at a temperature of 15-16 C for about 12 days.

AGING & BOTTLING:
Bottling on demand

SORTING OF GRAPES:
The bunches are selected at harvest time before pressing.

ELEVATION:
Aged in vats and worked on lees. Tangential filtration

CLIMATE:
The harvest started late August in extreme weather conditions. The month of September offered the vineyard alternations optimal sunny afternoons and cool nights during which temperatures went down below 10 ° C. Result: a health condition of the grapes excellent, also favored by a welcome mistral and the absence precipitation.

SOIL:
Soils suitable for the cultivation of vineyards are those that are well exposed and drained, therefore high water or peaty soils are not allowed.

ACIDITY:	**PH:**	**RESIDUAL SUGAR:**	**COLOR:**
3.4	3.5	<1 g/l	Pale peach color

PALATE/TASTING NOTES:
Rosé focused on gruit, with notes of peach and minerality, with roundness and a nice freshness avec de la rondeur et une belle fraicheur.

PAIRINGS:
Ideal as an aperitif or a barbecue or wirh summer salad as melon / raw ham.

AROMA/ NOSE:
Fruity aromas, peach-fleshed fruits complemented by citrus notes reminiscent of clementine.

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