

FÊTE DE FLEURS AOC CÔTES DE PROVENCE ROSÉ 2020

COUNTRY: Italy
PRODUCTION AREA: Vidaubna, les Arcs, Taradeau, La Garde Freinet
CLASSIFICATION: Rosé
VARIETAL: 40% Grenache, 35% Cinsault, 10% Carignan, 10% Syrah, 3% Mourvèdre, 2% Rolle
ALC/VOL: 11.5%

APELLATION: AOC Côtes de Provence
WINEMAKER: Maîtres Vignerons de Vidauban
BOTTLE SIZE: 750 ml

WINERY BACKGROUND:

Created in 1912, our cooperative "Les Maîtres Vignerons de Vidauban" 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.

Regional Information: 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. Created in 1912, our cooperative "Les Maîtres Vignerons de Vidauban" 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

WINE BACKGROUND/ STORY:

Fermentation en cuve après débouillage sévère. Température de vinification entre 17/18 °C pour les grenache et Syrah et entre 14/15°C pour les autres.

HARVEST:

Pressurage direct pour tous les cépages. Levures exogènes (opale, okay, fresh rosé, vin 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:

Elevage en cuve et travail sur lies. Filtration tangentielle

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: 3.4 **PH:** 3.5 **RESIDUAL SUGAR:** <1 g/l **COLOR:** couleur pêche pale

PALATE/TASTING NOTES:

Rosé focused on fruit, with notes of peach and minerality, with roundness and a nice freshness avec de la rondeur et une belle fraîcheur.

PAIRINGS:

ideal as an aperitif or a barbecue or with summer salad as melon / raw ham.

AROMA/ NOSE:

Fruity aromas, peach-fleshed fruits complemented by citrus notes reminiscent of clementine.

BOTTLE DIMENSIONS (HEIGHT/ DIAMETER IN):

330 mm haut/ diam 84 mm

BOTTLE WEIGHT LBS: 725 gr **PALLET WEIGHT (LBS)** 1040 kg **PALLET HEIGHT (IN)** 170 cm

