

Cuvée Barbebelle

Rosé 2016

This rosé wine is distinguished by its freshness, typical of the Coteaux d'Aix-en-Provence. Its original packaging surfs on a wave hipster and trendy !

GRAPPES

Grenache 60 %
Cinsault 30%
Syrah 10 %



Alcohol : 13%
Volume : 75cl

ELABORATION

Reasoned culture. Mediterranean nutrition.

Mechanical grape harvests by night. Sorting and pressing.

Short maceration. Fermentation and breeding in thermoregulated stainless tank.

TASTING

EYE: pale and brilliant, salmon reflections.

NOSE: fruits of the woods.

MOUTH: fresh strawberry, harlequin sour cherry, white flowers

SERVICE

Between 7° and 9°

WINE PAIRINGS : Aperitif, salads, grills, carpaccios, sushi, ceviches.