

SYMPHONIE ROSÉ 2024

Carton de 6 bouteilles de 75cl de la cuvée Symphonie Rosé.

Symphonie Rosé 2024 quantity



DESCRIPTION

Created in 1999, the Symphonie cuvée is the fruit of mastered expertise. A beautiful composition of aromas, perfect for discovering the style style of the château's wines. Beyond its finesse and freshness, it stands out for its harmony. This Cru Classé rosé wine from Côtes-de-Provence - certified organic and vegan in France - expresses the diversity and richness of the terroirs of the Côtes-de-Provence AOC. **Côtes-de-Provence controlled appellation*

TASTING NOTES

- **EYE** A delicate pearly pink.
- **NOSE** Delicate aromas of floral, white peach and grapefruit peel.
- **MOUTH** Aromatic freshness, in line with the nose for delicate fruit aromas with a grapefruit zest finish.
- **FOOD & WINE PAIRING** Aperitif with seafood tapas and grilled fish. Lemon-fried squid fritters, prawns al ajillo, tuna empanadas.
- **SERVICE & CONSERVATION** Best served between 8 and 10°C.



INFORMATION

Harvesting : September 2024.

Alcohol : 13%/Vol.

Appellation : Côtes de Provence (PDO).

Certification: Organic wine - FR BIO 01 Ecocert.

Registered with the Vegan Society.

WINEMAKING

Grape varieties : Grenache, Cinsault, Rolle

Method : Cold skin maceration before pressing. Temperature-controlled vinification. Aged in vats on fine lees. Fining and filtration before bottling.

