



# LES ALLIÉS

— A SIP OF FRANCE —

## CÔTES DE PROVENCE ROSÉ



### DISTINCTIVE FEATURES

**Color:** Pale salmon.

**Aromas:** Delicate aromas of peach, strawberry, and Provencal herbs.

**Palate:** Fresh and vibrant, with elegant flavors of citrus, red berries, and a mineral-driven finish, perfectly balanced by lively acidity.

**Food pairing:** Red meat, pasta and dessert.

**Serving:** 12°C • 54°F

**Potential for ageing:** Best to drink when the vintage is recent.

### VINE-GROWING & WINEMAKING

**Grape varieties:** 46% Cinsault, 35% Grenache, 7% Carignan, 7% Mourvedre, 5% Syrah

**Appellation:** AOP (PDO) Côtes De Provence

**Winemaking Notes:** The grapes are picked in the early morning to preserve their freshness and acidity. A gentle press minimizes skin contact, resulting in the wine's pale salmon hue.

Fermentation takes place in stainless steel at cool temperatures to enhance the bright fruit character and natural acidity. A short ageing period on fine lees enhances texture and complexity, creating a delicate balance of fruit and minerality.

### ANALYSIS

**Alcohol:** 12.5%

**Total acidity:** 3.3 g/L

**Residual sugar:** <1 g/L

**VIVINO**



3.7/5