


Aumérade Style Rosé 2023

Côtes de Provence AOP, bottled at the premises



« The Provence LifeStyle ! »



 **GRAPE VARIETIES:** 44% Cinsault, 32% Grenache et 24% Syrah

 **DEGREE:** 12°5

 **TERROIR:**

Spicy and mineral clay-limestone terroir.

 **VINIFICATION:**

Harvesting at the end of August and cold maceration with skins. Gentle pneumatic pressing and regulated fermentation at 16°C in the air-conditioned cellars.

 **TASTING:**

Pale pink colour.
A nice freshness on the nose with notes of pink grapefruit.
The attack is marked by a beautiful, subtly spicy aromatic intensity. Well balanced with a high level of aromatic intensity and fineness with exotic fruits. Nice length.

 **LOGISTICS:**

For the 75 cl: palet of 750 bottles - 125 boxes of 6 bottles.
OR palet of 720 bottles - 60 boxes of 12 bottles.

For the 50 cl: palet of 864 bottles - 72 boxes of 12 bottles.

For the 150 cl: palet of 240 bottles - 80 boxes of 3 bottles.

For the 300 cl: palet of 96 bottles - 96 boxes of 1 bottle.

For the 5 L BiB: plat of 105 BiBs.

For the 10 L BiB: plat of 72 BiBs.

The wine is presented in a 75 cl or 50 cl Bordeaux « Elégance » screen printing bottle with or without screw cap.