



CUVÉE TENTATIONS ROSÉ

Cuvée Tentations Rosé

Côtes de Provence / Protected designation of origin

In our Tentations line, we mainly buy grapes and musts coming from terroirs close to our vineyard, the canton of La Crau, and Carqueiranne.

Our merchant-winemaker-cultivator status led us to buy grapes or musts (grape juice) that we turn to wine and blend in our cellars.

This allows us to control an essential step in the wine-making process.

GRAPE VARIETY

Cinsault, Syrah, and Tibouren (50%, 20%, 15%, and 15%)

WINE-MAKING PROCESS

During the wine-making process, the juice is refrigerated for an optimum extraction of the aromas. After clarification, we age our wines on fine lees during 8 to 10 weeks.

TASTING

This wine is a delicate pink-color. Fine and discreet nose, hints of spices and yellow fruits such as apricot. The nose matures into exotic fruits and a nice minerality. Elegant, supple and round on the palate, with hints of peach on the finish. Perfect for the aperitif or with deserts.