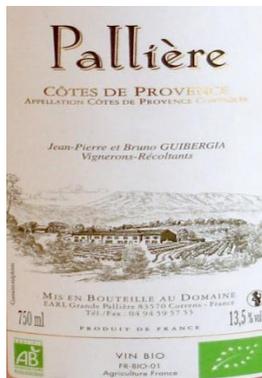


BIOVIDIS

Le spécialiste du vin bio



Côtes de Provence AOC 'Pallière' Rosé



Certified organic wine, FR-BIO-01.



The vineyard:

The Pallière domain, situated in the heart of Provence, boasts 30 hectares of 'Côtes de Provence AOC' classified vines. These vines benefit from the vineyard's assets, an exceptional microclimate, a privileged sunny climate and very healthy, clay limestone soil. Grape varieties: 55% Grenache, 30% Cinsault and 15% Syrah.

Wine making:

Manual and mechanical harvesting. A cold-fermented, saignée rosé wine. Matured on lees until February/March. Filtered and then bottled.

ABV: 13°

Tasting notes:

Appearance: A very luminous, pale rosé, so characteristic of Côtes de Provence.

Bouquet: A huge complexity of aromas, with notes of fresh fruit, exotic fruits, floral notes and also herbs and spices.

Taste: A beautifully balanced acidity, which blends freshness and a well-rounded taste.

Serving temperature and food pairings:

Serve between 8°C and 12°C

Serving suggestions: A perfect accompaniment for stuffed vegetables and other grilled dishes.

When to drink:

Ready to drink now.

