



LES PAPILLES

AOP Côtes de Provence rosé

Varietals: 30 % Mourvèdre, 30 % Grenache, 30 % Syrah, 10 % Cinsault

Our grapes are carefully harvested by hand with a smile!

Soil: 'La Daby' (Le Beausset), 'Sybille' (La Cadière d'Azur). Clay-limestone soil, hillside plots, cultivated in terraces.

Vinification: A cold skin maceration, followed by a direct pressing under regulated temperature. Fermentation takes place in stainless steel tanks.

The Les Papilles cuvée is synonymous with pleasure, both fruity and gourmet. Born from our will to bring lightness and conviviality together with great quality. A crisp release of fruit, with acidulous notes. A mosaic of flavors in connection with our different grape varieties and soils, as depicted on the bottle.

A vintage that has the eccentricity of youth. From our young vines, harvested by hand, these different grape varieties are vinified alone or in pairs. The vinification is precise. The hunt for oxygen begins as soon as the harvest is collected. The cold is our friend; the cold maceration allows us to extract the aromatic richness of each variety for your enjoyment. Bottled at the domain, according to the lunar calendar.

Taste: The robe is bright soft pink.

The nose is aromatic and complex, a mix of citrus zests and tart candy.

The mouth is ample and crisp at the same time, dominated aromatically by citrus fruits and grapefruit.

When to open a bottle: Right now.

Food pairing: As an aperitif, with all your summer dishes, tomato tartlet, melon and grilled meats. A successful pairing with fillets of red mullet grilled with fennel or squid a la plancha.

Serving temperature: 10 to 12 °C

Aging potential: 1 to 2 years.