

THE STORY

Most prestigious cuvee of the estate, Terre des Anges rosé is a selection of berries and juices from our and juices from our most beautiful plots. A true invitation to discover Provence, a glass of rosé in the hand!

TASTING NOTES

The robe is elegant, very clear, on a lychee color. The nose is powerful and complex due to the fermentation in barrel. It expresses aromas of red fruits such as strawberry, enhanced by subtle notes of peach. The mouth is very tense, marked by red fruits and a nice sweetness. A pretty balance for a rich wine that keeps a nice freshness.

WINEMAKING

Classic in control, thermoregulated vats. Elevage partly made in stainless steel vat, partly in French oak casks on lees.

FOOD PAIRING

Perfect pairing with salads and pasta, all sea food dishes, chicken or turkey, goat cheese

GRAPE VARIETIES

70% Syrah 20% Mourvèdre 10% Vermentino

