

# DOMAINE SAINT ANDRIEU



Appellation:	AOP Côtes de Provence <b>Rosé 2018</b>
Varietals:	Grenache 40%, Cinsault 24%, Syrah 24%, Mourvedre 8%, Rolle 4%
Terroir:	Clay-Limestone hills; cool climate at high altitude (380meters)
Vineyard area:	12.10 Ha
Harvest:	Beginning of September 2018
Weather conditions:	Mild and wet spring and summer
Oenologist:	Richard Bertin
Yield:	51 Hl/Ha
Production:	56,500 bottles
Alcohol by volume:	13%

## *Winemaking*

Gentle pressing in a pneumatic press after a brief contact with skins. Fermentation in stainless steel tanks at low temperature, controlled between 16°C and 18°C. Individual plot fermentation.

## *Cultural practices*

Sustainable farming practices based on respect for the environment with emphasis on soil protection to promote the optimal expression of the grapes. We are certified **HEV (High Environmental Value)** by the French Ministry of Agriculture which encompasses biodiversity conservation, plant protection strategy, managed fertilizer use and water resource management.

## *Tasting notes*

Quintessential Provencal grape varieties (Grenache, Cinsault, Syrah) give this rosé a light peach color and delicate nose of exotic fruit with fresh spice. The fresh and full mouth is completed by a long and elegant finish with a hint of citrus..

This delicious rosé pairs perfectly with Provencal cuisine such as stuffed garden vegetables or grilled John Dory with herbs from Provence.

## *Cellaring*

Ready to be enjoyed now or can be kept for up to two years.

