



La Coste, Rosé d'une Nuit, AOP Coteaux d'Aix-en-Provence, Rosé, 2024

AOP Coteaux d'Aix-en-Provence, Provence, France

THE VINTAGE

Vintage of high maturity, dry and scorching

WINEMAKING

Mechanical harvesting.

Low-temperature pressing, press inerting.

Low-temperature fermentation in stainless steel tank.

Organic cuvée.

AGEING

Short breeding in temperature-controlled stainless steel tanks on fine lees to preserve fruit and freshness.

VARIETALS

Cabernet sauvignon, Cinsault, Grenache blanc, Syrah, Clairette

13 % VOL.

Contains sulphites.

SERVING

11th

AGEING POTENTIAL

2 to 3 years

VISUAL APPEARANCE

Pale pink dress

AT NOSE

Bouquet of aromas combining citrus (grapefruit) with red fruits (strawberry and cherry)

ON THE PALATE

Mouth with a pleasantly fruity and gourmet roundness

FOOD PAIRINGS

Octopus carpaccio with olive oil, lime

Anchovy and sardine pissaladière

Royal sea bream ceviche with pomegranate

Mediterranean prawns in tempura, lemongrass sauce

Provençal ratatouille

