



LA COSTE

Provence



La Coste, Rosé d'une Nuit, AOP Coteaux d'Aix-en-Provence, Rosé, 2023

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

Grenache blanc, Syrah, Cabernet sauvignon, Cinsault

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



La Coste Provence
2750 route de la Cride, 13610 Le Puy Sainte Réparate

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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