



## CÔTES DE PROVENCE ROSÉE

BRAND Fleur de Rosée

VARIETY Cotes de Provence Rosée

ALC. VOL 12.5%

### PRODUCTION AREA

France, Côtes de Provence

### VINIFICATION

Once the harvest is brought in, every effort is made to prevent oxydation of the musts as they undergo direct pressing. The wines are vinified at low temperature, depending on the yeast used. Once fermentation is completed, we age the wine on the gross lees or fine lees according to the potential of each vat. Malolactic fermentation is systematically prevented in order to retain as much freshness and tension in the wines as possible.

### TASTING NOTES

Steely pink color. Curious aromas and flavors of yeasty dough, mossy earth, melon rind, and praline with a soft, crisp, dryish light-to-medium body and a graceful, rapid cherry sauce and grape leaves finish with soft, fruit tannins and no oak. A very earthy, slightly funky rose for the table.

### FOOD PAIRING

Perfect with a Reuben sandwich, prosciutto or a grilled salmon. Grills, white meats, fish or exotic cuisine.

### PACKAGING INFORMATION

Unit Size 750ml

UPC Code 887724001700



MACK & SCHUHLE