


ROSÉ 2022

This rosé wine is distinguished by its freshness and fruity typical of the good Coteaux d'Aix-en-Provence. Its modern and hipster packaging is very justified by the name of the domain Château "Barbe-belle"!

TASTING :

 shiny, very pale salmon

 gourmet, raspberry, almond

 white peach, apricot, wild strawberry, harlequin candy



WINE PAIRINGS :

aperitif, salads, pizzas, grills, meat or fish carpaccio, sushi

SERVICE :

Between 44°F and 48 °F°



GRAPES :

Grenache 60%

Cinsault 30%

Syrah 10%



MAKING PROCESS :

- . Agriculture biologic conversion.
- . Vineyard certified High Environmental Value.
- . Night harvests. Sorting and pressing.
- . Direct pressing, fermentation and aging in thermo-regulated stainless steel tank..



Alcohol : 12,5 % Volume: 75cl, 150cl, 300cl