



ÉCHAPPÉE BELLE ROSÉ

AOP CÔTES DE PROVENCE

ORGANIC WINE

WINE PROFILE

This joyful and spontaneous cuvée can be discovered like an “Echappée Belle” in Provence. Coming from our terroir Côtes de Provence with predominantly clay, this wine offers intensity, generosity and a good balance. This delightful wine with intense fruit flavours is a perfect match for an aperitif with friends. It also pairs really well with exotic food.

GRAPE VARIETIES

70% Cinsault - 20% Syrah - 10% Rolle

VINIFICATION

Picking of the grapes at rising maturity.

Night harvest (must at 10°C).

Destemming, crushing of the berries and pressing.

Low temperature alcoholic fermentation (18°C).

Blending of the grape varieties.

TASTING NOTES

Clear and bright colour. Intense aromas of flowers and exotics seduce the nose. The mouth is fresh and becomes more complex with the appearance of yellow flesh fruits aromas. A lively wine best served at 10°C.

FOOD PAIRING

This rosé can be enjoyed during the aperitif with raw ham, cherry tomatoes, tapenade... but you can also enjoy it with coloured dishes like Asiatic food or during a barbecue...

BOTTLE SIZE

Bordelaise : 37,5cl / 75cl / 150cl / 300cl

MAS DE CADENET Earl