



NUIT BLANCHE ROSÉ

AOP CÔTES DE PROVENCE

WINE PROFILE

In France, “Nuit Blanche” means a sleepless night !

In Provence, sun-soaked, harvest by night allows to extract the freshest and most delicate aromas of grapes.

A Rosé to drink all the night long !

GRAPE VARIETIES

Grenache - Cinsault

VINIFICATION

Destemming, crushing of the berries and pressing

Low temperature alcoholic fermentation

Blending and filtration

TASTING NOTES

A refreshing, dry and fruity rosé.

An attractive pale colour. On the nose, delicate scents of flowers. The mouth is elegant with a pleasant freshness on the finish. Serve at 10°C.

BOTTLE SIZE

Bordelaise : 75cl / 150cl