

# SAINTE-VICTOIRE

## ROSÉ 2019

AOC CÔTES DE PROVENCE SAINTE-VICTOIRE

### THE APPELLATION

The AOC Côtes de Provence Sainte-Victoire was created in 2005. It is born from a strict selection of parcels located at the Sainte-Victoire's foot, which have a particular microclimate: limestone and chalky soil, southern exposure...

This region enjoys a climate with slightly continental nuances. Protected from maritime influences to the south by the Monts Auréliens and the Sainte-Baume Mountain Range, it covers the hillsides of the upper Arc Valley. Sainte-Victoire's rocky ridge confirms this continental micro-climate and somewhat lessens the intensity of the Mistral wind. The Mistral can however blow very hard there, protecting the vines from disease.

### VINIFICATION

The grapes have been harvested mechanically in September. Destemming – Maceration during 6 to 8 hours – Pressing and fermentation in thermo regulated stainless steel vats. Estate bottled.

### TASTING NOTE

A shiny robe with light peach color and silver shades. The nose gently but surely comes with delicate flowers aromas, and behind fresh fruit and red berries. The mouthfeel is balanced marked by a beautiful freshness and aromatic richness (raspberry, citrus fruit, white flowers).

### GRAPES VARIETIES

Grenache & Cinsault



Wine Enthusiast  
2017, 2016 & 2014



Silver Medal  
2013



Bronze Medal  
2014



Chateau  
HENRI  
BONNAUD