

MARIUS PEYOL

Cotes de Provence - Rosé

Grape varieties: 30% Grenache , 20% Syrah , 30% Cinsault, 10% Tibourenc, 10% Mourvèdre

Origin: Around Saint Tropez in Provence

Vinification: A blend of bled-off rosé wine and direct pressing; washing then alcoholic fermentation with full temperature control.

Soil: Light, granity and silty

Tasting notes :

- **Color:** Pale pink with salmon pink reflections
- **Nose:** Fine intensity dominated by spices
- **Palate:** Beautifully full combined with distinct liveliness, exalting fine spicy aromas.

Recommendations: White meat, delicatessen, grilled meats

Serving condition in F°: 50 - 54

Alcohol content: 12.5

Cellar potential: 2 - 3 years



Non contractual pictures