

# AOP Côtes de Provence CRU CLASSE— Chapelle de Saint Martin



## Rosé 2022

**Grape varieties :** Grenache, Cinsault, Syrah

**Wine making process :** Skin contact from 4 to 6 hours.

Fermentation between 16 and 17°C.

**Tasting notes :** Pale colour with salmon shades. Good balance between nose and mouth. Fruit notes ending with peach and pomelo. Perfect harmony to appreciate as a Rosé not only for aperitif but also to accompany food.

**Pairing :** Aperitif, Provençal and Asian cuisine, grilled meats, and fishes.