



DOMAINE  
La Grande Bauquière

# MOMENT SINGULIER

## GRAPES :

Grenache (40%), Syrah (40%) and Vermentino (20%).

## TERROIR:

Deep soils formed of limestone and clayey sandstone, old alluvial deposits with pebbles, conducive to the production of great wines. Night harvest to preserve the primary aromas of the grape variety.

## VINIFICATION:

The juices are protected from oxidation from the start and then pneumatic pressing with inerting.  
Selection of press juices and cold settling for 48 hours.

Vinification 100% barrel and in demi-muid.  
Alcoholic fermentation under controlled temperature (between 17° and 19°C) without malolactic fermentation.

## AGING :

On fine lees for 7 months, then blending.

## TASTING NOTES:

Appearance: Beautiful pale peach color

Nose: The aromatic is very ample and powerful. Notes of bourbon, vanilla and exotic fruit amplify this feeling of complexity.

Palate: Velvet and finesse are the two pillars of this blend, the freshness completes this taste balance. This rosé is positioned on a gastronomic dominant.

## SERVICE :

Vinification gives this Côtes de Provence rosé the essential notes that will allow it to play in the court of gastronomic rosés : power, complexity, length, A balance that will promise a better pairing of food and wine, in particular on Japanese cuisine. Ideal serving temperature: 16°C.

