

The powdery pink dress, glossy and limpid, has shades of « cuisse de Nymphé émue » (type of rose). A delicate nose with fruity aromas of peach and white flowers. On the palate, the attack is frank, balanced and the finale is full of freshness.

Appellation	Côtes de Provence, AOP AOC Appellation d'Origine Contrôlée
Grape variety	40% Cinsault, 30% Rolle, 25% Grenache, 5% Syrah
Clogging	Biosourced Diam cork of Provence (Var)
Vinification	Maceration time of the skins
Alcohol	13° vol
Land	Brown grounds of shale and sandstone from colluvium and alluvium
Superficy	15 ha
Yield	40 hectoliter per hectare
Quantity	60 000 bottles
Disponibility	50 cl - 75 cl - 1,5 L - 3 L - 6 L



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A Rosé that blends wonderfully with a seafood risotto for example or with grilled meat...
To taste between 8° and 10°C.

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