

Initiale

ROSÉ

SINCE 1340

The wine has an elegant salmon color. The nose reveals aromas of citrus, peach, and white flowers. This fresh and light rosé is striking on the palate, lively, and offers a tense, crisp finish.

Appellation	Côtes de Provence AOP
Grape varieties	72 % Grenache, 11 % Syrah, 9% Tibouren, 8% Cinsault
Vinification	Cold skin maceration, direct pressing
Aging	5 months in thermoregulated vats
Alcohol	12.5% ABV
Terroir	Clay-sand sediments
Vintage	2024
Quantity	40 000 bottles
Bottle size	75 cl



A rosé that pairs beautifully with Mediterranean dishes such as ratatouille, eggplant Parmigiana, grilled peppers, or grilled fish. It is a natural companion to spicy dishes, like Creole shrimp with Cayenne pepper or Tom Yum with fish and seafood

