



Diamarine

AOC Coteaux varois en Provence, Provence, France

PRESENTATION

An expressive, harmonious rosé wine.

TERROIR

Encircled by the Côtes de Provence, the Coteaux Varois en Provence appellation, ten times smaller than its big sister, has a very specific character, due to its terroir and very unique climate. The vines grow at between 200 and 500 metres altitude, where the winters are harsh and the summers extremely hot, with cooler nights.

This alternation of temperatures allows the grapes to ripen slowly and gently, preserving all their aromas. The work in the vineyards has been AgriConfiance certified since 2007.

WINEMAKING

The grapes are mainly harvested by machine very early in the night in order to ensure that the wine has a lovely pale appearance.

A short maceration on the skins is performed before pressing. The juices are settled at low temperature. Alcoholic fermentation is temperature-controlled and malolactic fermentation is prevented.

Vinification is carried out in temperature-controlled stainless steel vats, in the traditional manner.

CERTIFICATIONS

Agriconfiance.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cinsault, grenache, Syrah

TASTING

Pale pink hue with shades of purple and very expressive and exuberant on the nose. Deliciously tangy on the palate with fresh fruit and citrus peel aromas leading to a very elegant finish.

SERVING

Serve at 6-8 °C.

FOOD PAIRINGS

Enjoy on its own, as an aperitif, or to accompany the flavours of Mediterranean cuisine.

