



Domaine de Caseneuve, AOP Côtes de Provence, Rosé, 2024

AOP Côtes de Provence, Provence, France

The Domaine de Caseneuve is located in the hills above the village of Cotignac in the Var region, a village nestled at the foot of a one-of-a-kind tuff cliff, in the heart of Green Provence.

PRÉSENTATION

This estate, impressive for its various outbuildings (cellar, Provençal building, agricultural shelters), faces south, surrounded by pine trees, oaks, and scrubland. The cellar was built in 1920 and has been expanded over time as the vineyard grew.

VINIFICATION

Harvested by machine at night. Short skin maceration. Pressing. Thermo-regulated alcoholic fermentation. Prevention of malolactic fermentation. Traditional temperature-controlled vinification in stainless steel vats.

MAÎTRE DE CHAI

Yves Jullien

CÉPAGES

Grenache noir, Cinsault, Syrah

DÉGUSTATION

Pink hue with salmon-coloured nuances, fine with fresh fruit aromas on the nose, silky and well balanced on the palate.

SERVICE

Ready to drink now, serve at 6-8°C.
Drink within 12 months to enjoy it at its best.

ACCORDS GOURMANDS

This rosé will be ideal with an Aumônière of prawns with lime, lamb chops in Herbes de Provence.

POTENTIEL DE GARDE

A boire dans l'année

