

ESTANDON PARTENAIRES



Croix de Basson Rosé - Organic wine

AOC Côtes de Provence, Provence, France

Correns is proud of its rocky peak on one of its hills. A cross is established there. It is the symbol of the Day of Atonement. A tradition initiated in 972 and still in force. This wine is the best witness of this tradition.

PRESENTATION

The grapes come exclusively from the "Vallée de Correns" in the heart of Provence. The entire valley is dedicated to organic agriculture growing vineyards, vegetables, fruit and olive trees. The first mention relating to vineyards and olive groves have been found in official records dating back to the year 1002. In the 15th century the local population came to hide in caves in the valley to escape from the plague epidemic which affected the whole of Europe. Today, Correns, with a population of 800 souls, is regarded as being the "Leading Organic Village in France". 200 hectares have been planted with Côtes de Provence appellation distributed amongst 20 owners who joined their talents to produce this wine.

TERROIR

100% Limestone soil.

WINEMAKING

Destemmed, crushed harvest.
Gentle pneumatic pressing.
Settling for 36 hours at 8 °C
Fermentation at low temperature (15 °C) for 3 weeks.
Aging: 4 to 6 months on fine lees in vats.

VARIETALS

Grenache 60%, Cinsault 40%

TASTING

This pale pink wine has an intense raspberry aroma. The wine fills the mouth with its soft fruit flavours, and notes of honey provide a long length and great complexity.

SERVING

Recommended serving temperature: between 7 and 9 °C

FOOD PAIRINGS

As an aperitif and with fish
Recommended serving temperature: between 7 and 9 °C

