



Technical Information

Style: Still, Rose

Varietal(s): 70% Grenache, 22%, Cinsault, 8% Rolle

ABV (%): 13.5

pH: 3.17

Residual Sugar (g/L): 0.3

Total Acidity(g/L): 3.38

Volatile Acidity(g/L): 0.31

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Certified

Biodynamic: No

Sustainable certification: No

Packaging Information

Barcode: 3383690002385

Case Weight (g): 908

Case Dimension (mm): L390 x W240 x H170

Bottle Weight (g): 1415

Bottle Dimension (mm): H335, Dia84

Type of Closure: Cork

Vintage Notes

The 2025 vintage was defined by sharp climatic contrasts, beginning with an exceptionally wet winter and spring before a very hot, dry summer. Harvest started early and demanded close attention to picking dates and fruit condition. The resulting wines combine freshness with clear aromatic expression, showing the estate's ability to retain balance and precision even in a warm, dry Mediterranean growing season.

Vinification

The grapes are harvested by hand, chilled overnight and handled without pumping to preserve fruit integrity. Whole clusters are gravity-fed into the pneumatic press, with gentle crushing used only where required by grape variety. Pressing is carefully monitored by tasting, with 160kg of grapes used to obtain 100 litres of juice. The must is cold-settled while retaining fine turbidity, and noble lees are reincorporated to enhance aromatic expression. Fermentation lasts around eight days under precise temperature control. Wines are aged for four to six months in stainless steel.

Tasting Notes

The wine has a bright appearance with a light, slightly salmon-pink hue. The nose is expressive and refined, showing fresh apricot, floral notes and a hint of citrus. The palate is juicy and focused, with white nectarine and delicate citrus detail. Light to medium-bodied, it has a taut, precise texture shaped by coastal freshness. The finish is clean and lifted, with fine lemon zest notes and elegant persistence.

Food Pairing

Pair with grilled prawns, tuna tartare, tomato and burrata salad, courgette fritters, roast chicken, Mediterranean mezze, Provençal fish stew, or fresh goat's cheese.