



1884 AOP Coteaux d'Aix-en-Provence



Contains sulfites 13% vol

"Elegant & sophisticated"

GRAPES

70% Grenache, 20% Cinsault, 5% Syrah, 5% Cabernet-Sauvignon.

The diversity of our grape varieties offers us an aromatic palette which makes our rosés unique blends always guided by the search for freshness and deliciousness. This is our constantly renewed contribution to the quality of Coteaux d'Aix en Provence.

TERROIR

Our grapes ripen on our most demanding soils on hillsides, which gives them the depth and minerality necessary to claim the Coteaux d'Aix-en-Provence AOP appellation.

WINEMAKING

Direct pressing, must stabilization, rigorous settling, and fermentation at very low temperature to extract maximum aromas.

TASTING

With a christalline color 1884 opens with expressive aromas of fresh flowers. Balanced and elegant, the palate offers a beautiful length which allows it to accompany delicate dishes.

SERVING

This light and fresh cuvée will be enjoyed as an aperitif, with a nice grill, stuffed vegetables or a mixed salad. It's also a perfect rosé with sushi.

Serve between 8°C and 10°C.

Gencod: bottle 3 760 247 970 029 / box 3 760 247 970 043 Packaging: box 6 bottles / pallet 600 bottles