



DOMAINE VALFONT

ROSÉ WINE AOP COTEAUX D'AIX-EN-PROVENCE



VARIETALS

Grenache - 50%; Cinsault - 35%; Syrah - 15%

FLAVOR

The DOMAINE VALFONT rosé wine is pink in color with subtle violet nuances. Its nose is fine, complex, and engaging. A lively wine, it remains round on the palate with hints of sweetness.

ALLIANCE FOOD – WINE

Very fruity the DOMAINE VALFONT rosé is particularly suitable either as an aperitif or with salads and vegetables au gratin. Best served at a temperature of 8°C to 10°C.

PACKAGING

Bottle Bordeaux evolution
Pallet of 100 cases of 6 bottles
Bottle Barcode: 3334861002895

PREPARATION AND PRESENTATION OF WINE

The DOMAINE VALFONT AOP Coteaux d'Aix-en-Provence rosé wine is produced in a region located on the east of Lambesc. The area has been owned by Castinel family for over 50 years. It consists of 27 hectares of vineyards divided into AOP Coteaux d'Aix en Provence, IGP Country wines, and few acres of olive groves. The field is mechanically harvested under cover of darkness during late August in order to shield the grapes from the heat of the sun. The grapes are then separated, and part of the harvest undergoes direct pressing, while the other part is macerated during 7 - 8 hours at low temperature of 7°C to 8°C. The two streams of wine liquids then are captured in stainless steel tanks, and further processed by static racking. Hard fermentation lasts around 8-10 days at low temperature of 14°C. This technique enables the preservation of aromas. The DOMAINE VALFONT AOP Coteaux d'Aix-en-Provence rosé wine expresses its character perfectly within two years after the harvest.