



## DOMAINE DE PARIS

### ROSE WINE APPELLATION COTES DE PROVENCE



#### VARIETALS

Grenache - 40%; Syrah - 30%; Cinsault - 20%; Carignan - 10%

#### FLAVORS

This wine is of a bright pink in color. It possesses a delicate pleasant nose, very fruity, and dominated by raspberry and wild strawberry flavors. Its taste is fresh, delicious, and well balanced.

#### ALLIANCE FOOD – WINE

DOMAINE DE PARIS rosé wine goes well with grilled fish or white meats. It is also appreciated as an aperitif. Best to be served at a temperature of 8° to 10°C.

#### PACKAGING

Bottle Bordeaux Provence seduction  
Pallet of 100 cases of 6 bottles  
Bottle Barcode: 3334861000068

#### PREPARATION AND PRESENTATION OF WINE

The DOMAINE DE PARIS rosé wine is produced and blended by a modern winery with a state-of-the-art temperature control system. Production specifications have been developed by the House of Bréban, which holds exclusive rights for its distribution worldwide. The vineyard is located in the towns of Gonfaron and Pignans, on the inside edge of the Massif des Maures, and it has been owned by the Brun family since 1900. Soils of the 35-hectare vineyard are made up of clay, limestone, sandy alluvial types of Permian origin. The varietal plantings consist of Grenache, Cinsault, Carignan and Syrah grapes. Its primary growing area is a part of Côtes de Provence, the largest Provençal appellation of wine region. It covers about 20,000 hectares. The Maures plain is situated halfway between the northern part of the appellation wine region, where the vineyards are considered to be the freshest, and the coastal area, which is particularly hot especially during the summer months. Located within Permian depression, the "Maures Plain" enjoys a highly favorable microclimate for wine production. Rosé wines of Côtes de Provence appellation are usually described as fresh and powerful at the same time.