



DOMAINE DE PONTFRACT

ROSE WINE AOP COTES DE PROVENCE



VARIETALS

Grenache - 60% ; Cinsault - 30% ; Carignan - 10%

FLAVORS

Pale pink, with peony-like coloring. The wine possesses a complex nose reminiscent of red berries and fresh ripe white peaches. A very pleasant wine, Domaine de Pontfract rosé embraces one's palate with a harmonious lightness.

ALLIANCE FOOD - WINE

DOMAINE DE PONTFRACT rosé wine will perfectly accompany an octopus' salad, as well as red mullet and sea bream, or Tagliatelle Bolognese. It can also be very well appreciated as an aperitif. To be served at a temperature of 8° to 10°C.

PACKAGING

Bordeaux Provence seduction bottle
Pallet of 100 cases of 6 bottles each
Bottle Barcode: 3334861001058

PREPARATION AND PRESENTATION OF WINE

The rosé wine DOMAINE DE PONTFRACT is originated in the 20 hectares' vineyard near Brignoles. Owned by the same family for more than three centuries, the vineyard is situated upon rocky limestone soil flooded with sunlight. The plantings of domaine consists, for the rose wine, from Grenache, Cinsault and Carignan's varietals. Produced at a modern winery by bleeding process of the grapes, the rose wines DOMAINE DE PONTFRACT meet high quality standards required by Vins Bréban, which holds exclusive distribution rights for this wine. The wine growing area is a part of AOP Côtes de Provence region, the largest Provence appellation. With a certain diversity of soils, the whole area of 20,000 hectares is under influence of the typical Provence Mediterranean climate. In the northern part of the designation area, where the costs of land are low and where the grapes ripen slowly, the microclimate is particularly favorable, what predefines the elaboration of powerful and at the same time harmonious appellation Côtes de Provence rosés wines.