



L'OPALE DE LA PRESQU'ÎLE

ROSE WINE APPELLATION COTES DE PROVENCE



VARIETALS

Grenache – 50%; Cinsault – 30%; Carignan – 20%

FLAVORS

L'OPALE DE LA PRESQU'ÎLE is a fresh, pleasant and most agreeable wine with a character. It has a pale pink color with gray highlights, a very delicate nose which hints of spring wild flowers. On the palate, this wine gives off citrus like aromas reminiscent of freshly picked lemons.

ALLIANCE FOOD – WINE

The rosé wine L'OPALE DE LA PRESQU'ÎLE goes well with cold meats, grilled fish, white meats and salads. It can also be appreciated as an aperitif. Best to be served at a temperature of 8° to 10° C.

PACKAGING

« Bordelaise » bottle
Pallet of 100 cases of 6 bottles
Bottle Barcode: 334760003206

PREPARATION AND PRESENTATION OF WINE

The rosé L'OPALE DE LA PRESQU'ÎLE belongs to the AOP Côtes de Provence classification of wines, the most extensive Provencal appellation. Its geographic area includes 85 municipalities in the departments of Var, Bouches-du-Rhône and Alpes-Maritimes, and covers about 20,000 hectares. The vineyard, which is situated atop limestone and clay soils, contains numerous fragments high porosity and low density tuff which allows the soil to warm quickly in the early sunlight. Thus grapes reach maturity with a good balance of sugar and optimum acidity. Vinification of this particular rosé wine is a blend of tradition and modernity. Stalking, crushing and cold maceration of the grapes followed by careful bleeding of the musts which are fermented, in turn, under controlled temperature 18°-20°C to extract maximum flavor.