



## VILLA AIX

### ROSÉ WINE APPELLATION COTEAUX D'AIX-EN-PROVENCE



#### VARIETALS

Grenache - 60 %; Cinsault - 35 %; Syrah - 5 %

#### FLAVOR

VILLA AIX rosé wine is round, supple, well-balanced and harmonious. It possesses a pale pink color with hints of gray. Its nose deliciously ends with notes of spring flowers.

#### ALLIANCE FOOD – WINE

The VILLA AIX rosé wine goes well with charcuterie, grilled fish, and many white meats. Best to be served at a temperature of 8° to 10°C.

#### PACKAGING

“Bordelaise évolution” bottle

#### PREPARATION AND PRESENTATION OF WINE

The rosé wine VILLA AIX AOP Coteaux d'Aix-en-Provence is produced from a blend of Grenache, Cinsault and Syrah varietals. Grenache empowers the wine while young with elegant aromas of red berries. It gives the wine its body, magnitude and power. The tasty Cinsault varietal originated in the Provence region confers upon rosé wines their freshness, delicacy and fruity touch, while also conveying other nuanced qualities from the other varietals in the blend. The small black berries of the Syrah varietal adds bluish tints, and bring to these wines characteristic color. The VILLA AIX rosé wine belongs to Coteaux d'Aix-en-Provence appellation. The geographical appellation area making up this wine producing area includes 49 municipalities of Bouches-du-Rhône and 2 municipalities from the Var department. It covers the western part of Lower Provence, from Montagne Sainte-Victoire to the Alpilles, and from Blue Coast to the Valley of the Durance. Produced from grapes cultivated in clay and limestone soils, the AOP Coteaux d'Aix-en-Provence rosé wines are soft and fruity.