



CARTE NOIRE

ROSE WINE - AOP COTES DE PROVENCE



VARIETALS

Cinsault - 35%; Grenache - 30%; Mourvèdre – 20%; Syrah - 15%

FLAVORS

CARTE NOIRE wine is brilliant orange-pink in color. Its nose is accented with notes of crushed strawberry. Upon one's palate it is round and supple in texture. The wine is well balanced, harmonious, and delightful.

ALLIANCE FOOD - WINE

CARTE NOIRE rosé wine goes well with appetizers, grilled fish, or white meats. It is also often appreciated as an aperitif. Best served at a temperature of 8° to 10°C.

PACKAGING

“Flûte à corset” bottle
Pallet of 105 cases of 6 bottles
Bottle Barcode: 3334861000525
EAN carton: 3334866000520

PREPARATION AND PRESENTATION OF WINE

CARTE NOIRE rosé wine is the result of blend of Grenache, Cinsault, and Mourvèdre complemented by a touch of Syrah. The Syrah grape amplifies the fruity bouquet of the Grenache, Cinsault and Mourvèdre varietals, providing this marvelous smooth wine with an exquisite finish. CARTE NOIRE wine belongs to AOP Côtes de Provence family. This region is the largest appellation in Provence. Its geographical area includes 85 municipalities of three Mediterranean departments: VAR, Bouches-du-Rhone and Alpes-Maritimes. The local region is blessed with a wide variety of soils and climatic conditions typically associated with coastal Provence. The vineyard of AOP Côtes de Provence covers about 20,000 hectares, and it provides a majority of rosé wines. Rose wine CARTE NOIRE AOP Côtes de Provence is usually described as pleasant and powerful at the same time. This wine expresses itself perfectly in the year following its harvest.