

**VB**  
VINS BRÉBAN

## CHAPELLE SAINT VICTOR



**ROSE WINE - AOP COTEAUX D'AIX-EN-PROVENCE**  
ORIGINS OF THE ORGANIC FARMING OF GRAPES



### VARIETALS

Grenache - 50%; Cinsault - 30%; Syrah - 20%

### FLAVOR

Light pink in color, with violet shades, this wine possesses a memorable and complex aroma. A lively wine that is smooth and possessing a certain sweetness. Very fruity, this rosé is particularly well suited as an aperitif or with salads and vegetable dishes.

### ALLIANCE FOOD-WINE

CHAPELLE SAINT VICTOR is to be served at a temperature of 8° to 10°C. This rosé wine also goes particularly well with sausage meats, grilled fish or various types of white meats.

### PACKAGING

Bordeaux Provence seduction bottle - Case of 6 bottles  
Bottle Barcode: 3334861003045  
EAN carton: 3334866003040

### PREPARATION AND PRESENTATION OF WINE

CHAPELLE ST VICTOR rosé wine is made from a very Mediterranean blend of Grenache, and Cinsault, and enhanced with a touch of Syrah. Syrah intensifies the fruity bouquet of this wine by providing smoothness and an enhanced finish. CHAPELLE ST VICTOR wine belongs to the family of AOP Coteaux d'Aix-en-Provence wines. The growing vineyard is located on the south side of the Costes Lambesc mountain range. It has been in the Lefèvre family for over 10 years. The vineyard of Lambesc Costes is cultivated with 20ha of AOP wine grapes and additionally with 2ha olives. Its sandy loamy soil is ideal for the cultivation of the grape. Romans inhabited the domaine sometime between the first and fifth centuries before common era. Around the tenth or eleventh century it was sold to the abbey of St Victor in Marseille. The wines of CHAPELLE ST VICTOR are named after of St Victor abbey. The monks of the abbey worked the land and the cultivated grapes for wine making. Wines were prepared in a cold maceration, obtained by bleeding, and then racked and fermented at a temperature of 16°C. It expresses itself perfectly within the first year following a harvest.