



DOMAINE DU LOOU

ROSE WINE - AOP COTEAUX VAROIS EN PROVENCE
ORIGIN OF THE ORGANIC FARMING OF GRAPES



VARIETALS

Grenache - 50% ; Cinsault - 40% ; Syrah - 10%

FLAVOR

DOMAINE DU LOOU wine is pale pink in color, with a striking nose, a bit closed, a kind of mellow cherry. Supple, round with flavor of red fruits. Very nice mid-palate, fine and silky. Possessing a beautiful freshness due to its low natural acidity.

ALLIANCE FOOD - WINE

DOMAINE DU LOOU rose wine is recommended with appetizers, fish and shellfish. A fine aperitif wine. To be consumed young, and seldom if ever beyond 24 months following the harvest. To be served at a temperature of 10° - 12°C.

PACKAGING

Bordeaux evolution bottle
Pallet of 100 cases of 6 bottles
Bottle Barcode: 3392690007214
EAN carton: 3392690007092

PREPARATION AND PRESENTATION OF WINE

The traditional varieties, Grenache and Cinsault, are blended here with Syrah. The vinyard Domaine du Loou practices organic farming: soil, décavaillonnage, hoeing, treatments using only simple products such as traditional contact copper and sulfur ensures compliance with the environment, with consumer health and the natural aspect of wine. DOMAINE DU LOOU is vinified by a bleeding technique for extracting the juice from a vat after several hours of grapes maceration, as juice is subjected to temperature controls it undergoes alcoholic fermentation. The "Loou" vinyard means "labor" in Provençal, named after a major winery built by the Romans. As testimony of Romans presence one can observe the ruins of "Villa of Loou" on the way to vinyard. The vineyards of Domaine du Loou, classified as appellation Coteaux Varois en Provence, covers sixty acres of this land steeped in history. Blessed with a congenial climate and protected from the mistral by the Agni hills and the Loube massive, its southern exposure allows vines grow under ideal conditions.