# Vins Breban

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

# **DOMAINE VALFONT**

### **VARIETALS**

Grenache - 50%; Cinsault - 35%; Syrah - 15%

### **FLAVORS**

Domaine Valfont rosé has a pale rose petal color.

The nose is greedy with aromas of exotic fruits.

On the palate, grapefruit and lemon zest take over, bringing a slight bitterness. Nice wine.

### **ALLIANCE FOOD - WINE**

This rosé is particularly suitable either as an aperitif or with salads and gratin of vegetables.

Best served at a temperature of 8° to 10°C.

## **PACKAGING**

Bottle bordelaise Provence seduction - Case of 6 or 12 bottles Bottle Barcode: 3 334 861 002 895

### **WINE PREPARATION**

The Domaine Valfont rosé wine is produced in a region on the east of Lambesc. The area has been owned by Castinel family for over 50 years. It consists of 27 hectares of vineyards divided into AOP Coteaux d'Aix en Provence, Country wines PGI, and few acres of olive groves. The field is mechanically harvested, and one part of grapes undergoes direct pressing, while the other part is macerated at low temperature. The two streams of wine liquids then are captured in stainless steel tanks, and further processed by static racking. Hard fermentation lasts around 8-10 days at low temperature. This technique enables the preservation of aromas.





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