

Vins Breban

ROSÉ WINE PGI MEDITERRANEAN

RIVAGE BLEU

VARIETALS

Grenache - 70%; Cinsault - 30%

FLAVORS

Rivage Bleu rosé has a pale candy pink color.
The nose is elegant, with notes of citrus and red fruits.
It possesses an expressive mouth.
The wine is supple and fresh with good intensity.

ALLIANCE FOOD - WINE

Rivage Bleu rosé is often appreciated as an aperitif.
It goes perfectly with Provençal fish dishes or grilled white meats.
Best served at a temperature of 8° to 10°C.

PACKAGING

Bottle bordelaise evolution
Case of 6 or 12 bottles

WINE PREPARATION

Rosé wine Rivage Bleu is certified as IGP Mediterranean.
The vineyard is located in the town of Saint-Maximin-la-Sainte-Baume. The estate currently covers 30 hectares.
The altitude of the vineyard is between 360 and 420 meters.
The soil is predominantly clay-limestone in the valleys.
For the plots located in the extension of the Sainte Victoire, the soil is composed of bauxite, sand, and marble.
Vinification is carried out using cooled grapes, then direct pressing, cold settling, filtration of the lees reincorporated into the must, fermentation under temperature control at 15-17°C with selected yeasts in order to provide wines with citrus aromas and white fruits.



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