



BOB SINGLAR

Terre provençale septentrionale, 83560 ARTIGUES.

**VIN DE FRANCE
ROSÉ BULLÉ
2023**

ECOCERT & DEMETER

100% Syrah
Destemming 100%
Soil argilo-calcaire
North exposure - 450 m altitude

100% malolactic fermentation
12 % VOL.
SO₂T: 25mg/L
Native yeasts - no fining - light filtration
Concrete tank



LE DOMAINE:

In the heart of the Provence-Verdon region, near the village of Artigues (north east of Aix-en-Provence), the estate stretches over a long hillside of 40 ha, surrounded by forests, with a total area of 120 ha, and culminating at an altitude of 450 m.

VITI-VINI:

The positioning of the estate in a green setting, its biodynamic farming practices (Demeter Certified), allow the estate to find a fair balance between ecosystem, agriculture and economy.

Healthy and living grapes allow us to carry out natural vinification (without oenological inputs) in order to respect the terroir, the vintage and the consumer.

BOB BULLES:

Direct pressing of syrah for the base wine. Freezing of 10% syrah juice for the second fermentation in spring with the Charmat method.

Coral colour with a nose on the fruit and gourmandise. The mouth does not have residual sugars. It is tense, mineral and calls to party until the end of the night.