

BOB ROSÉ

Terre provençale septentrionale, 83560 ARTIGUES.

VIN DE FRANCE
ROSÉ
2024

ECOCERT & DEMETER

40% Merlot + 30% Marselan + 30% Rolle in maceration
Destemming 100%
Soil argilo-calcaire
North exposure - 450 m altitude

100% malolactic fermentation
12,5 % VOL.
SO2T: 20mg/L
Native yeasts - no fining - no 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 ROSÉ:

Direct pressing of merlot and marselan vinified with 30% of roll destemmed and macerated in liquid phase.

Slight turbidity, with a nose of freshness, red fruits and spices. The palate is taut, slightly structured and mineral. This rosé calls the endless appetizers of summer.