



ÉLOIRE

PROVENCE



ÉLOIRE - Antiquus

VINEYARD

The grapes are sourced from environmentally responsible farming practices. The vines are carefully selected from a 100% gravel terroir, with limestone pebbles on clayey-silt soil. The Mediterranean climate, tempered by the Mistral winds, reduces phytosanitary pressures, allowing for minimal use of treatments.:

APPELATION

AOP Côtes de Provence

TERROIR

limestone and red clay

GRAPE VARIETIES

Grenache (80%) Syrah (20%)

VINIFICATION

Night manual harvest, direct pressing. Long cold stall. aging on fine lees.

The wine is vinified and aged for 7 months in 500-liter barrels, with regular lees stirring.

ANALYTICAL VALUES

12,5% ABV

< 2g/L sugar

TASTING NOTES

A delicate pale pink, this full-bodied rosé boasts a complex profile with balanced tension, smooth texture, and natural freshness. Aromas of white flowers, peach, and sweet spices lead to a mouth-watering finish.

FOOD PAIRING

Pair it with gazpacho, sea urchin brouillade, paella, chicken tajine with lemon and olives, or eggplant parmesan for a perfect culinary experience.

CONDITIONS

Bottle sizes - 75cl

Carton: 6 bottles

72 Cartons per palett