



CÔTES DE PROVENCE LE BEAUCHAMP ROSE

Surface area: 17 000 hectares.

Appellation : Côtes de Provence.

Location: in the Var, the Bouches du Rhône et the Alpes Maritimes departments

Soil : silica, red sandstone and limestone

Grape variety : grenache, carignan, cinsault.

Harvest : mechanical

Wine making : rosé through short maceration.

Ageing : in vat



History

When the Phoenicians landed in Marseilles in around 600 BC they found vines like the ones they had at home and contributed to their spread. Later the Romans, followed by the Church and the Nobles, including King René d'Anjou, Count of Provence, emulated them.



Soil

Geographically the Côtes de Provence appellation area is mainly in the Var department with extensions into the Bouches du Rhône and Alpes Maritimes departments. Three different 'terroirs' convey their characteristics on this wine: the siliceous Massif des Maures in the south-east, bordered on the northern side by a band of red sandstone while above are the limestone hills and plateaux that herald the Alps.



Wine

- Robe: salmon pink with deep purple tints.
- Nose: a very fruity nose consisting of small red fruits and especially red currant.
- Mouth: a supple and ample wine.



Service

We strongly advise that this Côtes de Provence be drunk in its youth to get the very best of its wealth of aromas and flavours. It is well suited to mixed salads, barbecues, fish and shellfish.

Serve from 10 to 12°C.