



## CUVÉE SAINT PIERRE ROSE

**Location:** Luberon, South of France.

**Soil :** Stony, gravely, sandy, round stone of red clay.

**Grape Variety :** Uni blanc, White Grenache

**Harvest :** mechanical

**Wine making :** Vinification with low controlled temperature (16 to 18°C).

**Ageing :** in tanks



### **History**

The area of production of our Vin de Table « Cuvée Saint Pierre » spread over the Luberon, in the South of France. The vineyard of this region is very old and is dating back to the Antiquity. It extends on the southern and northern slopes of the Luberon hills. It belongs to the southern part of the Côtes du Rhône.



### **Soil**

Large diversity of soils : stony soils, gravely and sandy, round stones of red clay from the old table-lands of Luberon.



### **Wine**

- Robe : light salmon.

- Nose : nose of fruits with red currants aromas.

-Taste : tender, supple and light



### **To serve**

The Vin de Table rosé « Cuvée Saint Pierre » is ready to drink. The wine marries well with starters, grilled meat, salad and white meat.

It should be served at 11 - 13°C.