

Pierre de Taille Coteaux d'Aix-en-Provence AOP

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
HOSPDT	Hostellerie des Rognes	France	Provence
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Grenache, Syrah, Cabernet Sauvignon	13%	No	Cork



Background

Started in 1924, the cooperative of Rognes has always produced wine that reflect the terroir and its charm. In recent years, it has transformed into the Hostellerie des Vignes de Rognes, with 65 producers and nearly 600 hectares in Coteaux d'Aix-en-Provence. The Vineyards grow on the well-exposed, limestone-rich hills to the north of Aix around the pretty village of Rognes.

Winemaking

The harvest takes place during September and October in the cool, early hours of the morning and the grapes are passed inside the exchanger harvest to be cooled. They are sent to a pneumatic press while protected against oxygen by nitrogen injection. Settling is for 1 week between temperatures of 0°C and 4°C. and racking and fermentation with selected yeasts is for 15 days. The juice is blended, filtered and stabilized in stainless-steel vats allowing all impurities to filter down before bottling.

Tasting & Pairing

A pale and delicate rosé with good weight and depth. Fresh and fruity bouquet of red fruit and slight citrus mineral note. Well balanced with refreshing finish.

Excellent with seafood and barbequed foods, but also a good match with a lightly spiced meze style dishes.

Sustainability & Extra Information

n/a