

Hostellerie des Rognes

Cuvee No. 20, AOP Coteaux d'Aix en Provence

ABV

12.50%

Capsule

Cork

Code

HOSCUV

Region and Country

Provence

Grapes

Grenache Noir, Cabernet Sauvignon,
Cinsault

Producer

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.

Climate, viticulture, winemaking

The Vineyards grow on the well-exposed, limestone-rich hills to the north of Aix around the pretty village of Rognes.

Harvest takes place during September and October in the cool, early hours of the morning. 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 Notes

Delicate pale pink with elegant notes of citrus and grapefruit on the nose, red fruit, strawberry on the palate with a slight minerality.

Good to know

Awarded Gold at the Concours général agricole de Paris 2026