Domaine Bargemone Libre Rosé, AOP Coteaux d'Aix en Provence [Organic] 2023

FPR0542023

Domaine Bargemone

— Provence, France

A rounded, epicurean style of rosé that still has the characteristic Coteaux d'Aix lift and freshness.

Production

The high-altitude location means temperatures are lower and the growing season longer than elsewhere: harvests start some 2 weeks later than in other vineyards. Specific parcels are selected for this cuvée and the grapes are harvested at night to maintain the fresh aromas. Each variety is handled separately, firstly being cold pressed, then held for 5 days at 2 degrees celsius to stablise the must, before being fermented in thermo-regulated steel tanks and finally blended in December before being bottled on the property at the start of the new year.

Tasting note

Aromas of fresh lemon zest, grapefruit, pink rhubarb, white pepper and ginger. The palate shows good concentration and complexity with mineral notes and a delicious, silky quality on the finish.

Food Match

The weightier profile of this rosé means it could handle bigger flavours such as rabbit with olives or rack of lamb with herbes de Provence, as well as meatier fish like monkfish.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
AOP Coteaux d'Aix En Provence

Grape Varieties:
Grenache 45%, Syrah 45%, Cinsault 10%

Suitable for:
Vegan