Domaine Bargemone Classique Rosé, AOP Coteaux d'Aix en Provence [Organic] 2024

FPR0502024

Domaine Bargemone

— Provence, France

A fresh and elegant style of Provence rosé, representative of the Coteaux d'Aix appellation.

Production

With local grape varieties Caladoc and Counoise varieties in addition to the Syrah, Grenache and Cinsault. Grown on clay-limestone soils and harvested at night when they are naturally cold. 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

A very pretty nose with notes of cherry blossom, cherry, young strawberries, and a touch of herbaceousness. The palate is aromatic with red fruit and old-fashioned boiled sweets underpinned with a lovely, bright freshness.

Food Match

Pairs perfectly with the sunny, Mediterranean flavours of a ratatouille as well as tapenade, barbecue, grilled fish, and tapas.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
AOP Coteaux d'Aix En Provence

Grape Varieties:
Syrah 40%, Grenache 20%, Cinsault 18%

Suitable for:
Vegan