

DOMAINE | RINAUDO

BOIS DE ROSE

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WINEMAKING PROCESS

We favor manual harvesting which allows us a better plot selection and a selection of the bunches. In order to optimize the aromatic varieties and the color of the dress, our juices ferment at low temperature in stainless steel tanks. This is followed by aging for several months on fine lees.

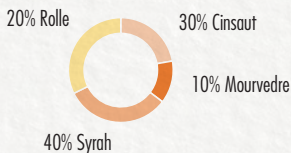
THE FLAVOUR

This limited vintage comes from the precise selection of the best vines of the estate.

The juices fermented in a 500-litre oak barrel and eight months of aging enhanced the fruit's power with hints of litchi. The palate remains fresh and delicate thanks to nice tannins melted in a smooth texture.

The length in the mouth and the stimulating depth of this wine make it a gastronomic match for your most delicious recipes..

GRAPE VARIETIES



VINTAGE

2023

DESIGNATION

AOP Côtes de Provence

ALCOHOL

12,5°

CONTAINS SULPHITES

VIN BIOLOGIQUE

CERTIFIÉ PAR FR-BIO-20



FOOD AND WINE PAIRING

The vintage "Bois de Rose" pairs particularly well with a lobster tail and small vegetables, a risotto with scallops, a sea bream ceviche accompanied by avocado and mango...

Discover a slightly woody rosé!

SERVING TEMPERATURE

Entre 10° et 12°C.

