

# DOMAINE | RINAUDO

## DOMAINE | RINAUDO *Nuit Intense*

### 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.

### FOOD AND WINE PAIRING

The Nuit Intense vintage pairs particularly well with grilled fish, Asian cuisine, vanilla or fruit dessert... And, the magic works!

### THE FLAVOUR

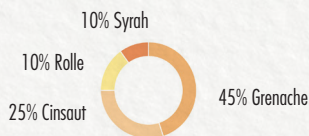
Sparkling peach colour.

Complex and powerful nose. First exotic fruit then scents of flowers and spices. The structure is both complex and delicate. Your palate will be seduced by the sweetness and freshness of this wine. Gastronomic, Nuit Intense accompanies your meal as of the aperitif.

### SERVING TEMPERATURE

Entre 8° et 10°C.

### GRAPE VARIETIES



### VINTAGE

2025

### DESIGNATION

AOP Côtes de Provence

### ALCOHOL

12,5°

CONTAINS SULPHITES

### VIN BIOLOGIQUE

CERTIFIÉ PAR FR-BIO-20

