



V de Provence

AOC Côtes de Provence, Provence, France

A WHITE FLOWERS AND SUMMER FRUIT NOTES BOUQUET IN A BOX



HAUTE VALEUR
ENVIRONNEMENTALE
EN CONVERSION

PRESENTATION

The domaine, which exists for a very long time, was bought by the Quiot Family in 2002. Marketing under the name Domaine de Verlaque had gradually been abandoned. We decided, in 2020, to give all its individuality to this splendid 30 hectare cultural unit by producing the V de Provence cuvee from Domaine de Verlaque.

LOCATION

At the foot of the Mont Aurelien, in the plain, also bordered by the Sainte Victoire mountain in the north. This plain, located in the north-west of the Côtes de Provence Appellation has a very particular micro-climate, very extreme, which gives the wines character.

TERROIR

Clay-limestone soils, with a coarse texture, resulting from the decomposition of the bedrock of the surrounding mountains.

HARVEST

Mid-september

WINEMAKING

Direct pressing without maceration in order to preserve a pale and soft rosé.

AGEING

The ageing is very short since the bottling is done in December, which allows consumers to have fresh Rosés to consume, from the beginning of the year following the harvest.

VARIETALS

Cinsault 50%, Grenache noir 50%

13.5 % VOL.

SERVING

Serve chilled to benefit from the fullness of the delicately present aromas.

AGEING POTENTIAL

Enjoy all year long

VISUAL APPEARANCE

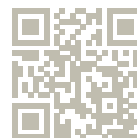
Pale rosé with slightly grey reflections.

AT NOSE

White flowers bouquet.

ON THE PALATE

Freshness and delicacy.



FOOD PAIRINGS

Aperitif, delicate Asian cuisine, salad, seafood such as shrimp.

REVIEWS AND AWARDS

Bronze

"Aromas of rose petal, musk and bruised apple. Creamy and complex with firm acids.

Arômes de pétale de rose, de musc et de pomme mûre. Crémeux et complexe avec des acides fermes."

National Liquor News, 25/02/2024

