

# Les Couversets



## Les Couversets, Côtes de Provence, Rosé

AOC Côtes de Provence, Provence, France

An explosion of fruit and finesse!

### PRESENTATION

The name Les Couverset is that of a very ancient bourgeois family from Châteauneuf-du-Pape. The last descendant of this family to bear the name was Suzanne (a distant ancestor of the Quiot Family). The lands were passed down from generation to generation and are now fully integrated into the Quiot Family Vineyards.

### LOCATION

The terroir of the Côtes de Provence appellation is as beautiful in the vines as it is at the root level. The subsoil is indeed of complex geology, particularly suitable for wine. Two large geological groups coexist in the Côtes de Provence: one limestone, to the north and west and the other crystalline to the south and east. The entire western and northern area of the Côtes de Provence is made up of alternating hills and limestone bars sculpted by erosion. Further east, facing the sea, the crystalline massifs of the Maures and the Estérel emerge. This crystalline ensemble is partially formed of rocks of eruptive origin. (Source Vins de Provence)

### TERROIR

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

### IN THE VINEYARD

Our vineyard work, following traditional practices, emphasizes soil management and environmental preservation.

### WINEMAKING

Direct pressing for most grape varieties. Vatting for 12 to 24 days at 18-20°C to promote freshness.

### VARIETALS

Cinsault, Grenache noir, Syrah, Tibouren

### SERVING

Service temperature : very fresh !

### AGEING POTENTIAL

Enjoy all year long

### TASTING

Our wines offer a basket of red fruits, peach, and grapefruit.



#### VISUAL APPEARANCE

The salmon-pink rosé color is quite pronounced. It results from blending the traditional grape varieties of Provence, without any oenological treatments.

#### ON THE PALATE

Expect liveliness, freshness, citrus aromas, and a rounded character.

#### FOOD PAIRINGS

Serve at 10-12°C, accompanied by tartes flambées, salads, or Asian food.

