

# Les Couversets



## Les Couversets, Sainte-Victoire, Rosé

AOC Côtes de Provence Sainte-Victoire, Provence, France

A little gem of freshness...

### 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 Sainte Victoire appellation (within the delimited area of the Côtes de Provence AOC) is a terroir located on the southern foothills of Montagne Sainte-Victoire (east of the city of Aix-en-Provence), extending to the Olympe and Aurélien mountain ranges. This area boasts highly specific geo-climatic characteristics, with soils that are poor, well-drained, and composed of limestone and clayey sandstone. The terroir benefits from exceptional sunlight and a climate with subtle continental nuances, shielded from maritime influences to the south by the Monts Aurélien and the Sainte-Baume massif. The cleansing effect of the mistral wind contributes to the health of the vineyards. Grape maturation here is later than in the rest of the Côtes de Provence appellation, imparting a characteristic freshness to the wines.

### TERROIR

This terroir benefits from exceptional sunshine and a climate with slightly continental nuances, protected to the south from maritime influences by the Monts Aurélien and the Sainte-Baume massif. The action of the mistral cleanses the vineyard. The grapes ripen later than in the rest of the Côtes de Provence appellation, which gives the wines a characteristic freshness.

Working in the vineyard, in traditional cultivation, promotes tillage and preservation of the environment.

### WINEMAKING

Direct pressing then settling. Fermentation at 18°C.

### VARIETALS

Carignan, Cinsault, Grenache noir, Syrah

### AGEING POTENTIAL

2 to 3 years

### TASTING

An explosion of summer flowers, melon, peach, orange and even papaya on a very mineral background.

### FOOD PAIRINGS

As an aperitif, with salads and savory tarts. Perfect for slightly spicy dishes.

