



## Les Gemarelles - Sainte-Victoire, Rosé

AOC Côtes de Provence Sainte-Victoire, Provence, France

## A range of fruits, citrus fruits and freshness!

#### **PRESENTATION**

The name Les Gémarelles finds its origins in the first names given to Geneviève, the mother of Florence and Jean-Baptiste Quiot. Her first name is Geneviève, Marie, Elisabeth, which gives us GE-MAR-EL.

This range of wine is a tribute to Geneviève and her ancestors from Provence.

#### LOCATION

The Sainte Victoire appellation (boundary within the Côtes de Provence AOC area) is a terroir on the southern foothills of the Montagne Sainte-Victoire (east of the town of Aix-en-Provence) which extends to the ranges of Mounts Olympus and Aurélien.

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.

#### **TERROIR**

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

## WINEMAKING

Direct pressing then settling. Fermentation at 18°C.

#### **AGEING**

Aging on fine lees for a few months. The production decree allows earlier marketing in recent years. Our Sainte Victoire is available from the beginning of the year following the harvest.

#### **VARIETALS**

Carignan, Cinsault, Grenache noir, Syrah

# Sainte-Victoire SERV

A service at 10 to 12° is desirable in order to benefit from the aromatic fullness.

### 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, oriental or Asian dishes.



LES GEMARELLES

Produit de France

