

# LES GEMARELLES



## Les Gemarelles - Côtes de Provence, Rosé

AOC Côtes de Provence, Provence, France

A perfect summer rosé with lightness and fruit!

### PRESENTATION

The name Les Gemarelles 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 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.

### TERROIR

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

### 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

Serve chilled for added pleasure!

### AGEING POTENTIAL

Enjoy all year long

### TASTING

Liveliness, freshness, citrus aromas, with lots of roundness. Fairly strong salmon rosé. This bright color is the result of a blend of traditional Provence grape varieties, without any oenological treatment.

### FOOD PAIRINGS

Aperitif, World food.

