



## V de Provence

AOC Côtes de Provence, Provence, France

#### **PRESENTATION**

The domaine, which existes for a very long time, was bought by the Quiot Family in 2002. Marketing under the name Domaine de Verlague 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.

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.



CÔTES DE PROVENCE

S EN BOUTEILLE AU DOMA: VIGNOBLES FAMILLE QUIOT

#### **FOOD PAIRINGS**

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

#### **REVIEWS AND AWARDS**

Médaille Bronze IWSC 2024

89

Bronze

"Des arômes subtils et doux de fruits rouges. La bouche généreuse présente une grande intensité de fraise et de pamplemousse, parfaitement complétée par une onctuosité équilibrée et une belle fraîcheur.

Subtle and soft red fruit aromas. The generous palate has lots of strawberry and grapefruit intensity, perfectly complemented by a balanced creaminess and delightful freshness."

International Wine and Spirit Competition, 20/05/2024