

PETITE BRAVADE Rosé

AOP CÔTES DE PROVENCE – non vintage

A wine of immediate pleasure, with a lovely freshness and delicious palate, just like a Tropezian aperitif, convivial and unifying.

TERROIR

Sandy-clay soils resulting from the erosion of ancient crystalline bedrock (500 million years old), eastern gneisses derived from granites in the hills of Saint-Tropez, and gneisses in the Massif des Maures.

GRAPE VARIETAL

55% Grenache, 25% Cinsault, 20% Syrah

ALCOHOL

13 %

WINEMAKING

The grapes were harvested both manually (75%) and mechanically (25%). Machine-harvested grapes were transported to a vibrating hopper and placed under inert gas, then the juice was immediately separated from the grapes. The latter were cooled at 5°-6°C, then loaded into inerted pneumatic wine presses. The cuvée is a blend of free run juice (extracted at very low pressure) and first press juice.

The juice was then cold-settled and cold-stabilised at 5°-6°C for 4 to 5 weeks, with permanent stirring thanks to a scraping device at the bottom of the vat. This type of maceration optimises the wine's aromatic complexity by developing aroma precursors.

Alcoholic fermentation was slow, lasting 3 to 4 weeks at temperatures between 14° and 20°C.

WINE AGEING

The wines remained on the lees after fermentation, with permanent bâtonnage (stirring), while a scraping device at the bottom of the vat helped to “nourish” the wine.

This “cuvée” comes from aging on lees from a few vintages in order to preserve the aromatic freshness and the balance and harmony sought on the palate.

TASTING NOTES

Color : Beautiful light peach color with apricot pink reflections.

Aromas : The Nose is Aromatic and delicious on orange candy, violet candy and honeyed candied lemon with notes of Kumquat and sweet spices.

Palate : The mouth is full, suave with a structure without grip, a fresh and iodized finish.

WINE & FOOD PAIRING

Vegetable pickles, sea urchins, Tapas pan con tomato, fresh goat cheese, bruscade.

