



Coquillade Rosé

AOP VENTOUX

This rosé for connoisseurs shows its creamy side. An ingenious food companion, perfect with Mediterranean cuisine.

YEAR	2024
GRAPE VARIETIES	95% Syrah 5% Grenache
ALCOHOL	14%
BOTTLE SIZE	0,75L
DRINKING TEMPERATURE	8-10°C
AGEING POTENTIAL	3-5 years
AWARDS & CERTIFICATES	 

TASTE PROFILE *Rosé for Connoisseurs*

A dark rosé color. Marked by raspberry and hints of spices. Sweet strawberries and blackberries. Aromas of cherries and black olives. Gentle but fresh, well-integrated acidity. Powerful texture and salinity.



TERROIR

Weathered limestone with a high iron content gives the soils the characteristic red colors. The lowlands consist of erosion deposits from these layers, enriched with mostly oxidized alluvial layers from the Alps, which are responsible for the gray tones. Occasionally sandy to loamy-sandy.

VINIFICATION

The whole bunch pressing of the hand-picked grapes takes place over several hours, fermentation takes place in amphorae, followed by six months of aging on the lees, which are racked after malolactic fermentation.

FOOD AND WINE PAIRING: SOPHISTICATED AND CHARMING

This top-of-the-range rosé is the perfect accompaniment to shellfish, saffron sauces, fine risotto with porcini mushrooms and saffron, grilled artichoke hearts, agnolotti del pin, and sweet raw-milk blues such as Gorgonzola piccante or Bleu d'Auvergne.

