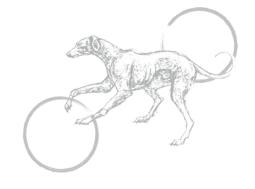


REFLETS D'ARGENS ROSÉ 2020

A bold style, made from black and white grape varieties for a keep-ageing wine.













75cl

10°C service

Barrel ageing

VINE & WINE

Terroir

Clay & limestone - Organic wine - Côtes de Provence PDO

Grape varieties

35% Grenache - 30% Cinsault - 25% Rolle - 5% Mourvèdre

Wine making process & ageing

The grapes are picked at dawn and whole bunches pressed directly. Alcoholic fermentation in 500L French oak barrels. Aged for 8 months on lees, then bottled. Aged in bottle for 6 months more before release.

Wine & food pairing

Seafood risotto - Foie gras and thyme confit. Ashy goat's cheese - Red fruit tiramisu.



SENSORY QUALITIES

Nose



Aromatic richness





Palate

Intensity Aromatic strengh	££££
Complexity Aromatic richness	£££££

Balance	% % % % %
Flavours harmony	

Character	ماد ماد ماد ماد ماد
Flavours intensity	£££££

Length	مام مام مام مام
0	£££££
Aromatic persistence	00000000

