

DOMAINE FREDAVELLE
DOMAINE FREDAVELLE ROSE

COTEAUX D'AIX • PROVENCE • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Only 10 minutes from Aix-en-Provence, the organically-farmed vineyard unfolds in a preserved setting, where vines rub shoulders with pine and oak forests. The estate is run by a duo of partners passionate about wine: David Ravel, owner and third generation winemaker in Eguilles, and Olivia Menigoz, director of the estate and cellar master.

Wine Making

Harvest at dawn to preserve the freshness of the grapes and avoid oxidation. Direct pressing. Stabulation for several days. Fermentation at low temperature (12°C). Racking after alcoholic fermentation and aging in stainless steel vats on fine lees.

Food Suggestions

Pairs well with pork, shellfish, vegetarian, and poultry dishes.

TASTING NOTES

Explosive nose on the rose. The bouquet becomes more complex with vegetal and gourmet notes. The palate is ample and generous with an expression of juicy fruit where the aromas of raspberry and apricot blend and balance each other. The length combines tone and smoothness.

Grenache, Syrah, & Cabernet Sauvignon grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Certified Organic Farming Practices
- ABV%: 13
- Class: Rose

[FREDAVELLE.FR/INDEX.PHP/ENGLISH/](https://fredavelle.fr/index.php/english/)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

