

DOMAINE DE LA CROIX DE BASSON
COTES DE PROVENCE 2017

The grapes come exclusively from the 'Vallée de Correns' in the heart of Provence. The entire valley is dedicated to organic agriculture growing vineyards, vegetables, fruit and olive trees.

The first mention relating to vineyards and olives groves have been found in official records dating back to the year 1002. In the 15th century the local population came to hide in caves in the valley to escape from the plague epidemic which affected the whole of Europe. Today, Correns, with a population of 800 inhabitants, is regarded as being the 'Leading Organic Village in France'. 200 hectares have been planted with Côtes de Provence appellation distributed among 20 owners who joined their talents to produce this wine.

TERROIR

Limestone soil

WINEMAKING

Traditional wine making in stainless tank.

GRAPE VARIETY

50% Grenache
50% Cinsault

ALCOHOL

14%

SERVICE TEMPERATURE

8°C - 10°C

HOLDING AND PRESERVATION

Within 2 years

TASTING NOTES

Fruity, fine and complex wine.

FOOD PAIRING

This organic rosé will be appreciated (estimated) with grills of white meats marinated in the lemon or in aperitif.

AWARDS

2017: Silver medal 'Le mondial du Rose'

2017: Award of Excellence 'Concours des Vinalies Nationales'

