

# LES QUATRE TOURS

## « CLASSIQUE » Rosé 2016

**APPELLATION :** COTEAUX D'AIX EN PROVENCE

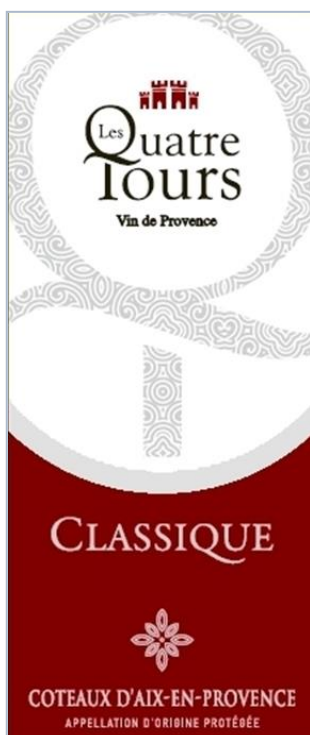
**GRAPE VARIETY :** GRENACHE- SYRAH - CABERNET SAUVIGNON -ROLLE (60/25/10/5)

**SOIL :** Soil of marl and chalk located in the hillsides of the TREVARESSSE chain. Altitude of 250 to 400 metres with a south exposure. Hot micro-climate, tempered by the Mistral-wind and the altitude.

**VINIFICATION :** Grapes issued of carefully selected plots harvested by night to avoid oxidation. Low pressure pressing, static sedimentation for one-part, cold maceration for the other. Fermentation in temperature-controlled tanks. Maturation of a few weeks on fine lees. Selection of the cuvées for the final blend.

**VINTAGE :** Blow of stress!

Only a few days of negative temperature during the winter. This mild weather drew us to an early blossoming. At the end of April, the growth was ahead and let us worry about late frosts (The famous Saints de Glace), Spring was mostly grey and windy, but not rainy. The vines developed well and blooming happened early in a colder period that caused some couluring. Summer came with a hot and extremely dry weather (none drop of water for 3 months or more). With this warm climate, we were expecting an early maturity and high alcohol potential, the first sampling made show us that we were wrong. End of August, the grapes were not ripe: the vines have suffered of water stress. In that case they stop photosynthesis and try to survive without feeding the grapes! During first part of September temperatures became lower, but vines took time to recover and we had to sort the parcels in controlling the maturity many times in order to make the good decision and harvesting. It is only in the 2nd part of the month that patience paid, when a few rains improved considerably the situation. The whites and the rosé are fresh and fruity with an enjoyable roundness, and nice aromas. The reds haven't the body of vintage 2015, but show a beautiful fruit.



**TASTING NOTES :**

**EYE :** Bright pale rose colour with a hint of blue (pomelo pink).

**NOSE :** Fresh and delicate, with fruity notes (red fruit, grape fruit, green apple) with a hint of spice.

**MOUTH :** Well balanced, fat and round, delightfully refreshing. Fruity aromas with red currants, strawberries and grapefruit. Dry mineral finish, long aftertaste.

A truly refreshing Rosé wine, well balanced with an enjoyable fruitiness.

**FOOD & WINE :**

A highly refreshing apéritif wine.

Great with salads and starters.

Suitable with patés, cold meat or a cooked ham.

An excellent companion for grilled dishes and delicatessen food.

Perfect match with grilled or poached fishes.