



Les Quatre Tours

CLASSIQUE

Rosé 2018



APPELLATION : COTEAUX D'AIX-EN-PROVENCE

GRAPE VARIETIES : GRENACHE– SYRAH – CINSAULT - CABERNET SAUVIGNON - (50/30/10/10)

TERROIR: Soil of marl and chalk located in the hillsides of the TREVARESSE chain. Altitude of 250 to 400 meters 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 of the juice, 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: a difficult vintage due to heavy rains – heavy losses in organic

After a mild and particularly rainy winter, the blossom opened a bit later than in 2017 (average year). A combination of rains and sun helped the vines to develop quickly, and the inflorescences appear early.

May was particularly wet with heavy rains (records were beaten), and all the growers seeing the development of the parasite fungus (mildiou and oidium) were worried about the healthiness of the vines . In some periods it was impossible to treat, the soil was water-soaked.

Blooming occurs early June, when the sky stays grey. We had to wait till 2nd part of June to get a summertime weather. July was really warm and dry, and some storms perturbate the month of August.

The harvest begins second week of September and rains are forecasted for the equinox. The first blow of mistral wind dries the grapes and stops the development of the root. The announced rains didn't come and finally the harvest is made in pretty good weather conditions.

Vintage 2018 as not the same concentration than 2017 but the wines show a nice fruitiness and finesse.

The yields are bigger than in 2017, but Provence is lacking wine.

FOOD & WINE PAIRING :

- A highly **refreshing aperitif** wine.
- Great with **salads and starters or a club sandwich**. Suitable with **pates, cold meat** or a **cooked ham**.
- An excellent companion for **grilled dishes** and **delicatessen food**.
- Perfect match with **grilled or poached fishes**.
- Have it with a **shrimps-cocktail** or **grilled scampis**.

TASTING NOTES

- **EYE:** Bright pale rose color with a hint of blue (light peach pink).
- **NOSE:** Fresh and delicate, with fruity notes (pomelo, green apple, red fruits) and a hint of spice.
- **MOUTH:** Well balanced, fat and round, delightfully refreshing. Fruity aromas with red currants, strawberries and grapefruit.

A classic Rosé de Provence, round and fruity with a nice mineral finish.