



Les Quatre Tours PRESTIGE Rosé 2019



APPELLATION : COTEAUX D'AIX-EN-PROVENCE

GRAPE VARIETIES : SYRAH – GRENACHE -- CABERNET S. (40-30-30)

TERROIR: Soil of marl and chalk located in the hillsides of the TREVARESE 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. One part of the wine fermented in temperature-controlled tanks and maturation of a few weeks on fine lees, the other, issued from Syrah "de saignée", fermented in barrels. Selection of the cuvées for final blending.

VINTAGE: Extreme heats and heavy drought !

The 2018 harvest has just finished, when heavy rains arrived, allowing some of the reserves to be replenished. Then winter took place with light rain and no snow.

Vegetation starts a few days later than in 2018, and the rains and the mild temperatures of April allow a good vegetative development. The month of May will be marked by some frosts and some localized hail.

Flowering occurred a bit later than in 2018, and late spring remained relatively cold.

July was the month of extreme heat, with temperature spikes rarely seen, so much that some plots are scalded with burnt leaves and clusters.

It was also the period of an intense dryness, and water stress. The clusters remain loose, and the veraison is delayed.

The harvest starts on with a 10-days delay compared to previous years. The berries are small, announcing a small harvest. Maturities are very heterogeneous.

Some rains in the last third of September improved things a little, while overall the weather remains mild for all the harvest.

Yields vary greatly depending on the geographical area, the trend is downward in the Aix en Provence area.

The first juices show a nice aromatic potential and a beautiful body.

FOOD & WINE PAIRING:

- Perfect Rosé to pair **with food**.
- Particularly suited **all spicy dishes** (meat or fish).
- Good pairing with **ethnic food** (Chinese, Oriental, Indian or Cajun) or **food that mixes salt and sugar**.

TASTING NOTES

- **EYE:** Salmon pink colour.
 - **NOSE:** Strong and rich bouquet, with red fruits (strawberries, red currents,..), floral notes and spices. Slightly wooded (light vanilla notes)
 - **MOUTH:** Rich and full bodied and well balanced, with fruity aromas (red fruits, and pink grape fruit). Fresh and fat with a spicy finish
- A structured and rich rosé that will be enjoyed with the meal.