



Les Quatre Tours SIGNATURE Rosé 2019



APELLATION : COTEAUX D'AIX-EN-PROVENCE

GRAPE VARIETIES: SYRAH – GRENACHE - CINSULT - CABERNET S. - ROLLE (40/30/10/10/10)

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: 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 "**aperitif wine**".
- With **salads** and **starters** or **vegetables**. With **pâtés**, **cold meat**, a **cooked ham** or **lamb**.
- Lovely with **grilled dishes** and **delicatessen**.
- Great with a **pasta meal**
- Perfect match with **grilled sea food** (Chinese way) and lobster.
- Well suited with **ethnic food**.

TASTING NOTES

- **EYE:** Bright pale rose color with a hint of blue (light peach pink).
- **NOSE:** Fresh and delicate, with an enjoyable fruitiness. Notes of red fruits, lemon and spices.
- **MOUTH:** Well balanced with a great freshness.

Bodied, round and fleshy. Red fruits aromas (cherries and strawberries) with a hint of spices. Mineral finish.

Bodied and aromatic rosé.