

DOMAINE LA
PROVENQUIÈRE

Cuvée Achilleus Rosé - Gamme Achilleus

Rosé - IGP Pays d'OC



GRAPE VARIETIES: Pinot Gris - Vermentino

TERROIR : Clay- Limestone and north facing limestone hills

WINEMAKING: Harvested during the early morning. Direct press of the 2 grape varieties then vinified in co-fermentation in demi-muids under temperature controlled.

AGEING: Ageing on fine lees in demi-muid for 6 months.

TASTING NOTES : Pale pink color with aromas of stone fruits and red berries . The palate is well balanced with spicy and creamy notes and an intense finish.

FOOD PAIRINGS: Ceviche

SERVICE TEMPERATURE: 10-12°C

STORAGE: Up to 5 years

FORMATS AVAILABLE: 75cl – 150cl – 300cl



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