



CÔTES DE PROVENCE			CÔTES DE PROVENCE SAINTE VICTOIRE
WHITE	ROSE	RED	ROSE
Clay and limestone soils, rough-textures, formed from the decomposition of the mother rock from the surrounding mountains			Gravel and limestone soils, poor and well-drained. (New Côtes de Provence appellation)
2 grape varieties: —> Clairette —> Rolle	Mainly —> Grenache —> Cinsault —> Syrah —> Cabernet S	Mainly —> Grenache —> Syrah —> Carignan —> Cabernet S	Mainly —> Grenache —> Syrah —> Cinsault —> Mourvèdre
Pneumatic pressing. Settling at 10°. Stainless steel vats at 18°. Matured on fine lees for 3 to 4 months. No MLF.	Direct pressing or cold maceration (12 to 24 hours). Varieties fermented separately. Vatting time: 12 to 24 days at 18—20°	Total de-stemming and 20% "saignée" for making Rosés. Vatting time: 10 to 15 days at 27—28°C. Matured for 10 to 12 months.	Direct pressing then settling at 12°. Fermented at 18° then matured on fine lees for 4 months.
Brilliant pale yellow. White peach and citrus fruit aromas. Fruity, lively and persistent on the palate.	Salmon pink. Strawberries, red berries. Lively and fresh, with citrus fruit aromas and plenty of fullness.	Vermilion red Red berry and pepper aromas. Red berries on the palate, with a lovely, well balanced tannin structure.	Clear colour. Red berry aromas (strawberries, redcurrants). The 'terroir's special minerality is well to the fore.
10-12°. With seafood, fish or cheese soufflés.	10—12°. With flambéed tarts, salads, Asian dishes	15° with barbecues or Italian dishes	12° as an aperitif, with salads and savoury tarts