



Le Pin de la Cadinière

This rosé is made at family estate Domaine La Cadinière. The estate is currently led by the 3rd generation, siblings Pierre, Vincent, and Gabriel. There is distinct authenticity in the bottle, and for more than ten years, the estate has practiced organic farming obtaining a certification in 2012. A wine of exceptional value, this AOP Coteaux D'Aix en Provence is simple, clear and impactful.

APPELLATION: AOP Coteaux D'Aix en Provence

GRAPE VARIETIES : Grenache, Syrah, Clairette

THE PROCESS: Grapes are picked in the early hours of the harvesting day to retain the fresh character of the fruit. Direct pressing. Cold stalling (4°C). Fermentation at 16°C/17°C for 10 days. Racking then maturing in tank on fine lees.

TASTING NOTES : Pastel pink color with purple reflections. The palate is expressive and balanced, with aromas of citrus and white fruits (white peach...). Pleasant sweetness and refreshing acidity.

PAIRING: Shrimp in a garlic sauce, barbecue, and salads

