



La Petite Causerie

AOP Coteaux d'Aix-en-Provence

Rosé

75cL



Grape Varieties : Grenache Noir (40%), Vermentino (20%), Cinsault (20%), Syrah (15%), Clairette (5%)



Wine-growing process: We work our soils in the respect of the environment : plowing is done by horses, natural protection of the vines, manual harvesting.



Wine-making process : Harvest is done early in the morning, the grapes are placed in a cool room overnight before de-stemming and crushing, cold press, the juice settles in a vat and then goes through a temperature-regulated fermentation.

Annual production : 10 000 bottles.



Tasting : Lychee color with gray highlights. Beautiful aromatic expression, revealing aromas of peach, lychee, floral notes. Tonic mouth with notes of fresh fruits and an acidity being persistent in the final.

To be served at 9°C/48°F.

Alc. 12,5%

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