



Le Grand Cros

L'Esprit de Provence

AOP Côtes de Provence

2016



Presentation

Dry and fruity, this rosé seduces by its tenderness, elegance and freshness. With its structured palate and aromatic concentration, it will be particularly enjoyed over a nice meal.

Climate

The 2016 vintage was characterised by a somewhat warm and pleasant winter, a cool spring and followed by a particularly hot and dry summer. The Mistral blew regularly ensuring there was little disease pressure. Nearly ideal climatic conditions!

Vines

Syrah, Grenache et Cinsault

Harvest

Hand Harvest

Tasting Notes

An elegant peach colour with salmon reflections. The nose is intense and complex with notes of fresh fruits (apricot), citrus (grapefruit) and hints of exotic fruit (litchi), punctuated with floral notes. The mouth starts quite tenderly with a lovely impression of roundness, followed by a delicate fruity character and crunchy in the mid palate to finish, which gives it a refreshing lightness and elegance.

Meal Suggestion

Mullet salad, avocado/surimi terrine, vegetable stew, salmon