



ROBERT SKALLI

SUD DE FRANCE



CÔTES DE PROVENCE

*"Our Côtes de Provence is a delicious fresh wine
full of the richness of the terroirs in southern France
and made with the all the skills Skalli is known for."*

Robert Skalli



- ① **Color:** bright pink colour with light violet highlights.
- ① **Nose:** a delicate but complex blend of citrus fruit, redcurrant and white flowers.
- ① **Tasting notes:** the lively attack is well balanced by the chewy, lovely fullness. The palate offers pleasant fresh aromas with the redcurrant and white peach detected in the nose.

Vinification designed to bring out freshness and elegance

- Exceptional terroir located in the heart of the Côtes de Provence region.
- Biodynamic vineyard management to achieve a better bunch/foliage balance and high quality grapes gorged with aromas.
- Night-time harvesting to retain the fruitiness.
- Strictly controlled low-temperature vinification.
- After fermentation, the fine lees are carefully put back into suspension to give flesh, fullness and sweetness.
- Matured in temperature-controlled vats to retain all the expression and tanginess of the rosé.

How to enjoy this wine...



This rosé is ready to drink now but will develop its full flavour during the 2 to 3 years after the vintage date.

Service temperature: 12 to 14°C.

Food pairing: goes perfectly with starters, grilled fish and gratinated or stuffed vegetables.

Great match with spicy or Asian dishes.