



LE GRAND HUIT

AOP Côtes de Provence La Londe

ROSÉ 2023

OUTSTANDING FOR GASTRONOMY

Ample and complex, Le Grand Huit Rosé is our outstanding wine pairing cuvée that can be enjoyed throughout the year. It is a gastronomic meal wine. Balanced and very precise, the wine is a full-bodied gourmet rosé, that reveals a long finish in a silky minerality.

Dress : Pale with deep salmon pink reflections

Nose : Pure and elegant with smoky and iodized notes

Aromas : Full-bodied mineral notes and sweet spices

Food and wines pairings : Pasta with shellfish, white meats, Asian cuisine, Mediterranean dishes, fish



Vegetable gyozas



Duck ravioli



Linguini with clams



Cinsault (50%),
Mourvèdre (50%)



60 years
Mica-schist soil



3 to 4 ans



12 °C



Skin cold maceration in
stainless steel tanks, controlled
temperature during alcoholic
fermentation around 18°C



Traditional culture,
permanent ploughing, no
weeding nor insecticides,
organic certified by Ecocert



75 cl

