



# LA GRANDE CUVÉE

AOP Côtes de Provence La Londe

## ROSÉ 2025

ULTRA PREMIUM

La Grande Cuvée is our ultra premium Rosé. Made with great care from our oldest vines of Mourvèdre and Cinsaut with a slight touch of Grenache. It is the perfect companion for a cooked meal. Full of complex flavors, balanced and precise, the wine is a full-bodied gourmet rosé, with a long finish in the mouth.

**Dress :** Pale with salmon pink reflections

**Nose :** Delicate and elegant

**Aromas :** Full-bodied mineral notes , pink grapefruit and spices

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



Vegetable gyozas



Duck ravioli



Linguini with clams



Mourvèdre (50%),  
Cinsaut (50%)



80 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

