



Le Souffle

ROSÉ - AOP CÔTEAUX D'AIX EN
PROVENCE 2023

GRAPE VARIETIES

40% Syrah, 30% Grenache, 30% Cabernet Sauvignon

WINEMAKING

The grapes are harvested at night in order to preserve freshness. They are destemmed and pressed. The juice is left with the lees for a couple of day at low temperatures in order to extract a maximum of flavours (juice stabulation technique). The fermentation happens in temperature-controlled stainless steel tanks. The wine is aged for 4 months in stainless steel tanks.

TASTING

A fine wine with aromas of red and citrus fruits enhancing the vivacity of its youth, evokes the caress of the ocean in a world of sea spray where sensations are vivid and refreshing.

SERVING & PAIRING

Serve at 8-10°C

Perfect for joyful aperitifs and lively picnics

ABV

13%

PRODUCTION

1200 bottles of 750ml

SAS JALAN WINES

585 Route de Cairanne - 84150 Violès, France
wines@jalanadventures.com | jalanadventures.com
Anna: +33 646 450 976 | Benoit: +33 613 451 094

