



domaine
L'HEURE
BLEUE
vignoble en
Provence



TECHNICAL SHEET AUBE AZUR ROSÉ



Vintage
2023



Appellation
Côtes de Provence Notre Dame des Anges.



Terroirs
Gonfaron: soils from the Pleistocene era. A blend of phyllade soils on schistose colluviums.
Carnoules: soils from the Oligocene era, medium clay-limestone.



Grape varieties
Grenache, Cinsault.



Vinification
Grapes are harvested at night in low temperatures and vinified between 15 and 16 °C in temperature-controlled vats. Malolactic fermentation is blocked to preserve the wine's natural acidity.



Tasting notes
Colour: peachy pale pink with pinkish highlights.
Nose: exceptional complexity and depth, with dominant notes of citrus, flowers and white fruits.
Palate: fresh, harmonious and balanced. Hints of white peach, powdery touch, attractive length, and a mineral, saline finish.



Serving temperature
10-12° C



Alcohol content
13,5 %



Food & Wine Pairing
Ideal with light dishes, fish or white meats. Fish ceviche with citrus.

Domaine l'Heure Bleue

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ORGANIC ROSE WINE



Excessive alcohol consumption is harmful to your health. Please drink responsibly.