



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.