



domaine
L'HEURE
BLEUE
vignoble en
Provence

TECHNICAL SHEET BLEU DE MINUIT ROSÉ



Vintage
2023



Appellation
Côtes de Provence.



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



Cépages
Cinsault, Grenache, Syrah.



Grape varieties
Grapes undergo cold settling, controlled temperature fermentation, and age in thermoregulated vats with fine lees stirring.



Tasting notes
Colour: peachy pink with pinkish highlights.
Nose: freshness intertwined with indulgence, notes of grapefruit and lemon.
Palate: smooth, fresh and delicate, with citrus and red fruit aromas. Lively palate, finishing with a saline and lemony touch.



Alcohol content
10-12°C



Degré
12,5 %



Food & Wine Pairing
Perfect with Asian and Mediterranean cuisine.



Domaine l'Heure Bleue

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ORGANIC ROSE WINE

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