



Certified Organic Agriculture by
Bureau Veritas

CUVEE STYLE AOP COTES DU RHONE ROSE 2020

STORY:

More than a winegrower: my story, my passion, my style... unadorned, a cuvée made only for your pleasure!

GRAPE VARIETIES:

70% grenache, 30% mourvèdre

SOIL:

Clay calcareous, vines aged 30 with a yield of 50hl/ha and a density of 4400 plants/ha.

CLIMATE:

Mediterranean

WINE MAKING:

The harvest is picked early in the morning to keep the chilliness of the fruit. The fermentation is made in a stainless steel thermo controlled tank (15°C) after direct pressing to get a maximum of fineness and aromatic complexity.

AGEING:

Stainless steel tanks

OENOLOGIST APPRECIATION:

With its bright and crystal rose petal color, this wine gives perfectly Provence's colors. Its elegant nose is a subtle blend of white flowers, citrus fruit and red berries. On the palate, it's well balanced with a nice acidity and a good freshness.

VOLUMES:

13 000 bottles

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