

DOMAINE LA GOUJONNE COTEAUX VAROIS EN PROVENCE

THE HISTORY

Our new Domaine La Goujonne cuvée is the symbol of a revival in the heart of a new and dynamic appellation. Made by the granddaughter of the founders, this wine is made with the best grape varieties that Provence has to offer: Grenache, Cinsault, Syrah.

The know-how of our family allows us, today, to conceive a rosé rich in minerality and freshness that can be kept in an exceptional way.

THE MATURATION

Skin maceration for 3 to 4 hours then gentle pneumatic pressing. Fermentation temperature controlled at 17/18°. Maturing on fine lees in stainless steel vats until bottling.

SOIL, CLIMATE

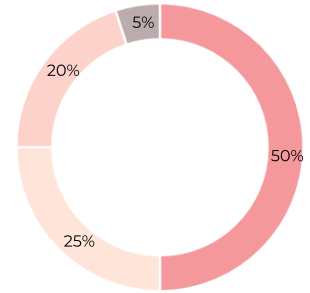
Sandy clay-limestone soil & Mediterranean climate.

**Recommendend temperature for serving : 10°C / 50°F*



GRAPES

- Cinsault
- Grenache
- Syrah
- Ugni-Blanc



THE TASTING

Appearance Very beautiful rose petal robe.

Nose Expressive nose of ripe fruit, wild strawberry and citrus fruit notes, limes.

Palate Elegant and fresh on the palate.

FOOD AND WINE PAIRING

Ideal with italian, french and exotic cuisine. Also great with charcuterie, barbecues, salads, fruits and deserts.