

Domaine de La Verriere Rose 2020

Varieties: Grenache 55%, Cinsault 35%, Mourvedre 10%

Soil: Chalk and limestone (Quaternary colluvial deposits)



Viticulture: Spur pruning.

Average age of the vines : 20 years

Harvesting at night at the coolest time.

Yield : 50 hl/ha

Vinification: Direct pressing (no skin contact)

Three days maceration on primary lees

Temperature controlled fermentation in stainless steel vats and maturation on fine lees for 3 months.

Blending after fermentation - around November.

Production 26 000 bottles, 360 magnums.

Tasting notes: Color: clear, bright rose petal.

Palate: a fresh, round rosé. Nose: delicate aromas of wild strawberries, citrus fruits and a hint of tropical fruits.

Food pairing : Aperitif beside the swimming pool, Mixed salads, Grilled white meats, skewers, Asian Cuisine, Prawns with grapefruit.

Ageing Potential: 2 years

Ventoux : Established in 1973 (and known as *Côtes du Ventoux AOC* until 2008) this wine-growing AOC is located in the southeastern region of the Rhône valley where the wines are produced in 51 communes of the Vaucluse département along the lower slopes of the Ventoux mountain and at the foot of the Vaucluse Mountains. The neighbouring appellation of *Côtes du Luberon AOC* stretches along its southern border, separated by the Cavalon river. Red wine production dominates with 60% of the total, while famed local roses follow with 36% and white wines, definitely rare to find, with only 4%.

Domaine La Verriere: This beautiful 28 hectares domaine sits above the Luberon Valley across from Bonnieux and Lacoste at 250 meters altitude. Historically this area was dominated in the past by glass production (verre in French means glass). In 1969 Bernard Maubert fell in love with this privileged site and in 1985 his son Jacques joined him in this life long wine passion. Nowadays fifty-something Jacques and Veronique Maubert hand craft 7.500 cases annually (90.000 bottles).