



VINDEPENDENTS

Domaine de Grandpré

Cuvée Favorite

COUNTRY OF PRODUCTION	France
REGION OF PRODUCTION	Provence
APPELLATION	Côtes de Provence
WINE STYLE	Dry Rosé
ABV %	12.5
RESIDUAL SUGAR (g/l)	0.5
CLOSURE	Natural Cork
VEGAN	No
VEGETARIAN	Yes
ORGANIC	Yes
BIODYNAMIC	No
LOW SULPHUR	Yes

The Estate

Made up of 26 hectares of vineyards and situated at the base of the Massif de Maures, Domaine de Grandpré's vines are grown in the garigue soils typical to Provence. Planted among the estate's bee hives and olive trees, the vines are cultivated organically with a deep respect for the terroir. In the winery, natural products are used wherever possible and sulphites are kept to a minimum.

Winemaking

Grapes are harvested by hand early in the morning after reaching full maturity. They are destemmed and chilled before undergoing a short maceration period followed by gentle pressing and cold fermentation. The wine is aged on fine lees at cool temperatures for a short period of time.

Tasting Note and Food Pairing

White fruit and citrus flavours compliment this elegant and mineral wine. A typical wine from France's sunnier climates, this rosé marries perfectly with Mediterranean dishes, salads, grilled foods and Asian cuisine.

Other

The 'Cuvée Favorite' is typical to the Provence region in terms of its flavour and finesse. This wine maintains a superb freshness despite being low in sulphur and having undergone minimal chemical intervention.

