



APPELLATION CÔTES DE PROVENCE CONTRÔLÉE

ENKHELIS

Rosé 2025

AOP CÔTES DE PROVENCE

GRAPE VARIETIES : 90% Grenache, 10% Rolle (Vermentino)

TERROIR: Sloping vineyards facing the rising sun, overlooking the Bay of Bormes-les-Mimosas and Le Lavandou, close to the sea. The soils are schist-rich, with mica and quartz, as well as clay-sandy soils.

VINIFICATION : A specific vinification process using the clarified juice from the settling lees, fermented in an 11 hl resin egg with micro-oxygenation. The wine is stirred daily for three months to keep the fine lees in suspension.

TASTING NOTES : This rosé, with delicate salmon-pink hues, reveals the quintessence of the estate's finest parcels. The nose is captivating, combining fresh citrus notes with a subtle hint of guava. The palate is beautifully balanced and silky, revealing an unusual depth and complexity. A touch of flint emerges from the glass, while medlar and candied lemon notes mingle with a delicate saline character, leading to a long and persistent finish.

FOOD PAIRINGS : Serve between 10°C and 12°C. With its salmon-pink hues and remarkable complexity, this rosé is the perfect match for delicate and sophisticated dishes. Its citrusy freshness and guava aromas make it an ideal companion for fine fish such as poached monkfish, sole meunière or steamed turbot served with seasonal vegetables enhanced by a touch of citrus. For a sweet indulgence, enjoy it with fruity and exotic desserts such as passion fruit pavlova, candied lemon tart, or medlar panna cotta with mango coulis.

CELLARING : 3-5 years.



Livré en cartons de 6 bouteilles couchées avec intercalaire