



COCCINELLE

AOC VENTOUX ROSÉ



80% Cinsault, 20% Grenache BLEND	10 → 30 YEARS OLD AGE OF VINES	_____ VINTAGE
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TERROIR

TOPOGRAPHY

Enclosed wooded terraces at an altitude of 300 metres.

SOL

Limestone and sandy loam. A structure that allows drainage and a depth that helps maintain freshness.

ATMOSPHERE

A blend of aromatic essences and plants, alternating shade and light and a cool microclimate.

GRAPES JOURNEY

WORK

Hand-picked in 15 kg crates. One night in a cold room. Hand-sorted then filled into the press by gravity.

VINIFICATION

Direct pressing then settling 24 hours later.

AGEING

6 months in stainless steel tanks.



TASTING NOTES

ORGANIC WINE

