

CALA ROSÉ CLASSIQUE 2025

AOP COTEAUX VAROIS EN PROVENCE

EN



ALCOHOL: 13 % vol.

CERTIFICATION: Organic Wine (certified since 2022)



VARIETALS

Cinsault: 52%
Grenache: 43%
Syrah: 5%



SOIL

The grapes for this rosé come from our vineyards, surrounded by protective forests. The diverse soils, from clay and rocky to silty, contribute to the complexity of this wine.



CLIMATE

The 2025 season had a wet winter and spring, making vineyard management challenging but filling the soil's water reserves. The summer was very dry with two significant heatwaves in late June and early August, resulting in small but concentrated grapes. The harvest produced high-quality wine but in low quantities.



WINEMAKING

VINEYARD: The grapes are harvested mechanically at night to preserve their aromas. In the winery, they are further cooled and gently pressed to obtain high-quality juice while avoiding excessive colour and astringent compounds from the skins.

CELLAR: The juice is cold-settled and left for a few days to enhance aromatic complexity. Fermentation occurs with selected yeasts in temperature-controlled steel tanks at around 16°C. Malolactic fermentation is inhibited to maintain the wine's natural freshness and aroma. The wine is then aged on fine lees for a few months before bottling.



TASTING

COLOUR: Clear, bright, and pale peach pink.

NOSE: Raspberry and apricot notes, followed by delicate aromas of freshly cut strawberry, lychee, and pomegranate, with floral and citrus undertones.

PALATE: Fresh, lively acidity, vibrant minerality, and a crisp finish, giving the wine length and persistence.



SERVING

PAIRING: A delicate wine, ideal as an aperitif and with mildly flavoured dishes. Perfect for healthy cooking and steamed dishes, as well as for accompanying fish, white meats, and light salads.

TEMPERATURE: 6-8°C (42-46°F)

