

Pure Provence Sarl

PINK LADYBIRD - Rosé (AOP Côtes de Provence)

Story

Passionate about the wines of Provence, Hervé Bazet-Simoni has called on the services of winemakers Gilles Baude and Bruno Crepin and winegrower Thierry Josselin. Now working together at Pure Provence, they are crafting vintages that will delight all lovers of Provence and its wines.

Vintage

2015

Production

80.000

750ml bottles

Grape varieties

70% Grenache, 30 % Syrah.

The « Terroir » (site-specific features)

Located on clay-limestone plains in the Var midlands at the foot of the Maures Mountains, the vineyards are at an altitude of 150 m and benefit from breezes off the nearby Méditerranéen Sea.

This unique location has created one of the most exceptional micro-climates in the Côtes de Provence appellation, making it possible to use the lowest possible levels of treatments for parasites.

The average age of the vine stock is 15 years, with a density of 4.000 vines/ha. The average yield is approximately 50 hl/ha.

2015 Harvest

This year's harvest began on August 22, and continued through Sept 15.

The humid winter provided good water reserves, spring and summer were hot and dry.

Those supplies accelerated the vine's growing cycle and the 2015 vintage is early yet ripe. Mechanical harvesting was performed at night in order to pick the grapes at the optimal temperature so that they would retain their full potential when they reached the winery.

Winemaking

Wine is made separately from each grape variety ; the syrah undergoes direct pressing, while the grenache undergo slight pre-fermentation maceration.

The juices are then settled, and the alcoholic fermentation takes place at between 17 and 18 °C

There is no malo-lactic fermentation.

Slight clarifying is then performed, and early bottling.

Winemaker : Gilles Baude and Bruno Crépin.

Presentation

Bottle: Bordelaise OI MIRA
(750 ml)

Cork: DIAM 3 015

Capsule: Complex

Box: C/12 Bottles Up of 750ml

Tasting notes

Pink marble color.

Complex nose, with dominant citrus notes followed by hints and red fruit.

Full and long on the palate, with the same aromas as the nose, finishing with floral notes.

ANALYTICAL DATA

Alcoholic strength: 13.77 (% vol.)

pH: 3.53

Total acidity: 3,06 (g/l sulfuric acid)

Volatile acidity: 0.25 (g/l sulfuric acid)

Residual sugars: 1,2(g/l)





The vineyard benefits from its unique location in a micro-climate enabling treatment to be kept to a strict minimum



Night harvesting means the grapes are picked at the optimal temperature so that they retain their full potential when they arrive at the winery.



Our cellar was built in 2014 and is equipped with the latest technology. The grape pressing and wine transfer processes are performed in a totally oxygen-free environment in order to preserve all the intrinsic qualities of our vintages.
Each members of our team is passionate about his work, and all our efforts are driven by one overriding goal : to constantly improve our wine and offer you the best possible product.