



PERLE DE VALENSOLE

IGP Alpes de Haute-Provence Rosé



Situated in the heart of the Alpes-de-Haute-Provence Valensole is one of the largest villages in France in terms of its area. Known as the breadbasket of the region, its 800 km² plateau is mainly dedicated to growing lavender but there is also winegrowing on a more limited scale.

The quality and typicity of this unique terroir associated with Mediterranean-Alpine climate offer ideal conditions for vineyards. Sheltered from strong winds and extreme weather, the wines are lighter and more aromatic than vintages made from grapes that grow at a lower altitude to the south.

“Perle de Valensole” is rooted in this exceptional landscape and region. The wine is produced according to a method that respects the surrounding fauna and flora and is the result of a strict method aiming to illustrate the typicity and unique character of the appellation.

- **Varietals:** 30% Grenache, 30% Muscat small grapes., 25% Merlot, 15% Syrah.
- **Nature of the soils:** sandy loam soil with some schist and granite.
- **Alcohol:** 13% vol.
- **Residual sugar:** < 3 grams / liter.
- **Vinification and maturing:** the grapes are picked early in the morning so as to proceed with direct pressing on the freshly picked fruit. This is followed by a low temperature fermentation (between 10 to 15 days) which ensures that the full aromatic potential is expressed.
- **Tasting notes:** PERLE DE VALENSOLE boasts a pale pink colour. The nose yields aromas of red berries with a touch of floral notes. The mouthfeel is pleasantly complex with a remarkable balance between freshness and minerality on the finish.
- **Ideal serving temperature:** from 8°C to 10°C.