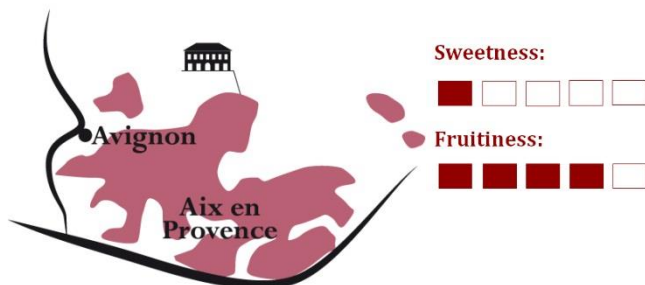


DOMAINE HARMONIE DES ARPENTS

AOP COTEAUX VAROIS EN PROVENCE

PROVENCE

1752
SIGNATURE
WINES



The geology and altitude of the vineyard are providing Domaine Harmonie des Arpents its unique profile.

Domain history:

The 35 hectares of vines that make up the estate are cultivated with the greatest respect for the environment, without the use of any herbicides or synthetic product. The maintenance of the soil is done with the help of mechanic tools, and only sulfur and copper are used to fight against vine diseases.

Terroir:

The Mediterranean climate is marked by the vineyard's location at 330 meters above sea level, which results in harsh winters and hot summers. The soil is clay-limestone with a high proportion of pebbles.

Wine making and maturing:

The grapes undergo a short cold maceration before pressing. The juice is cleared for 24 hours at 12°C then fermented at 16°C for 10 days.

Tasting notes :

The wine has a pale pink color. The nose is intense and expresses fruity notes of peaches, mangoes, apricots, as well as floral notes such as rose. Its palate is full, centered on exotic fruits and peaches; its finale is characterized by its length and freshness.

Food Pairing :

This rosé wine is perfect for both aperitifs and meals (thai meals, stuffed tomatoes for example...).

