



Château Favori Coteaux Varois en Provence

Varieties

70% Garnacha, 15% Syrah, 15% Rolle.

Type of Wine

Organic pale rosé aged on its lees.

Description

Our Château Favori blend belongs to the AOP Coteaux Varois en Provence and was developed by the renowned winemaker Gilles Baude. Its unique design and aromatic qualities make this wine the flagship of the winery. The wine achieved rapid market adoption, quickly embraced by Michelin-starred restaurants and reaching the top 1% on Vivino within its first year.

Winemaking

Pressed immediately after harvest and fermented at 16°C, resulting in an elegant aromatic expression. Organic rosé with HVE certification, using half the sulphite level permitted for organic wines: 74 mg/l (the authorised limit being 150 mg/l).

Tasting Notes

Colour: Pale pink with rose-marble hues.

Nose: Elegant and expressive, with aromas of white flowers, grapefruit and marshmallow.

Palate: Full-bodied yet elegant and fresh, with persistent notes of apricot.