



## La Gordonne

### A.O.C. Côtes de Provence

#### Varieties

Garnacha, Cinsault, Monastrell, Rolle, Tibouren.

#### Type of Wine

Pale rosé wine.

#### Analytical Parameters

Alcohol: 12.5%

#### Winemaking

Gordonne is an organic wine cultivated according to European standards for this designation.

The vineyard is protected exclusively with sulfur (against powdery mildew) and copper (against downy mildew). The soil is maintained through plowing. Planted on mainly schist soils, the Garnacha, Cinsault, Rolle, and Monastrell grapes ripen in our terroir in perfect harmony under the Provençal sun.

#### Tasting Notes

Colour: Pale pink with pearlescent highlights.

Nose: Intense, with notes of citrus and white flowers.

Palate: Exquisite freshness, a well-balanced and structured vintage wine. Silky and delicate texture on the palate.

#### Food Pairing

La Gordonne has the versatility to pair with many dishes. It complements daily catch seafood, such as sea bream with candied lemons, or a more wintry dish like capon with truffle.