



Le Grand Cros

# L'Esprit de Provence

AOP Côtes de Provence

2017



## Presentation

Dry and fruity, this rosé seduces by its tenderness, elegance and freshness. With its structured palate and aromatic concentration, it will be particularly enjoyed over a nice meal.

## Climate

The 2017 vintage was characterized by a warm and pleasant winter that led to an early spring. We were fortunately mostly spared from the widespread spring frost. This was followed by a particularly hot and dry summer which led to a small harvest yet with good potential. The grapes were healthy and concentrated.

## Vines

Syrah, Grenache et Cinsault

## Harvest

Hand Harvest

## Tasting Notes

An elegant peach colour with salmon reflections. The nose is intense and complex with notes of fresh fruits (apricot), citrus (grapefruit) and hints of exotic fruit (litchi), punctuated with floral notes. The mouth starts quite tenderly with a lovely impression of roundness, followed by a delicate fruity character and crunchy in the mid palate to finish, which gives it a refreshing lightness and elegance.

## Meal Suggestion

Mullet salad, avocado/surimi terrine, vegetable stew, salmon