



Les Quatre Tours PRESTIGE Rosé 2020



APPELLATION : COTEAUX D'AIX-EN-PROVENCE

GRAPE VARIETIES : SYRAH - GRENACHE - CABERNET S. (30-30-40)

TERROIR: Soil of marl and chalk located in the hillsides of the TREVARESSE chain. Altitude of 250 to 400 meters with a south exposure. Hot micro-climate tempered by the Mistral-wind and the altitude.

VINIFICATION: Grapes issued of carefully selected plots harvested by night to avoid oxidation. Low pressure pressing. One part of the wine fermented in temperature-controlled tanks and maturation of a few weeks on fine lees, the other, issued from Syrah "de saignée", fermented in barrels. Selection of the cuvées for final blending.

VINTAGE: A stressing start !

By the end of the 2019 harvest, generous rains had taken place to recharge the reserves. Winter has been mild in general, and temperatures rarely negative.

The beginning of spring will be surprising with an unusual bout of snow and cold at the end of March that caused some damage when the bud burst had begun.

Subsequently, the many clusters of flowers have in most cases compensated the losses.

Throughout the spring we get a relatively mild weather, with a particularly rainy May.

The vegetative growth was rather rapid, with an alternating rains and sun, the vine cared little about containment.

The flowering occurred early, and in good conditions. The month of June remained dreary, then a hot and dry weather settled with the coming of summer. Summer temperatures were high, but not as high as 2019. The harvest promises to be quite generous and with several days in advance.

At the opening of the harvest time late August the maturity seems quite heterogeneous and a careful sorting of plots was necessary. The temperatures of September below the seasonal averages kept the situation going, with maturity that rose very slowly.

The work done in this way has paid off: if the alcohol degrees are lower than 2019 the first wines show promising balances with a nice aromatic potential.

FOOD & WINE PAIRING:

- Perfect Rosé to pair **with food**.
- Particularly suited **all spicy dishes** (meat or fish).
- Good pairing with **ethnic food** (Chinese, Oriental, Indian or Cajun) or **food that mixes salt and sugar**.

TASTING NOTES

- **EYE:** Salmon pink colour.
- **NOSE:** Strong and rich bouquet, with red fruits (strawberries, red currents,..), floral notes and spices. Slightly wooded (light vanilla notes)
- **MOUTH:** Rich and full bodied and well balanced, with fruity aromas (red fruits, and pink grape fruit). Fresh and fat with a spicy finish

A structured and rich rosé that will be enjoyed with the meal.