

DOMAINE DE LA CROIX DE BASSON 2018

COTES DE PROVENCE

The grapes come exclusively from the 'Vallée de Correns' in the heart of Provence. The entire valley is dedicated to organic agriculture growing vineyards, vegetables, fruit and olive trees. The first mention relating to vineyards and olives groves have been found in official records dating back to the year 1002. In the 15th century the local population went to hide in caves in the valley to escape from the plague epidemic which affected the whole of Europe. Today, Correns, with a population of 800 inhabitants, is regarded as being the 'Leading Organic Village in France'. 200 hectares have been planted with Côtes de Provence appellation distributed among 20 owners who joined their talents to produce this wine.

TERROIR

Limestone soil

WINEMAKING

Traditional wine making
in stainless tank.

GRAPE VARIETY

50% Grenache
50% Cinsault

ALCOHOL

14%

SERVICE TEMPERATURE

8°C - 10°C

HOLDING AND PRESERVATION

Within 2 years

TASTING NOTES

Fruity, fine and complex wine.

FOOD PAIRING

This organic rosé can be appreciated with white grilled meats marinated in the lemon or as an aperitif.



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