



DOMAINE DE LA VALLONGUE ORGANIC - GARRIGUES ROSÉ



Blend

Grenache (50%), Syrah (20%) and Cinsault (30%).



Vinification

Obtained by direct pressing, low-temperature filtration, alcoholic fermentation is also realized under low temperature, no malolactic fermentation.



Terroir

"Alpilles Terroir" clay and limestone with small stones.



Tasting

Pale orange colour. Strong nose on white and citrus fruit. Palate shows us a nice fruit basket (peach, pear, lime) with delicate floral notes and a stony finish who extend the pleasure. Long and fresh finish.



Wine Pairing

Pre-dinner drink, asian and Indian food, sushi, grilled meat or BBQ.



Price Range

High

ABOUT

La Vallongue, 300 hectares of garrigues and rocks located between Eygalières and Saint Remy de Provence. The Estate is located bellow a long valley, hence the name "la Vallongue" and the main road was the antic way linking Rome to Spain. During the 70s, the former owner, discovered the unsuspected ability of the terroir to grow vineyards. With patience and lots of hard work, he created the vineyards which were converted to organic farming in 1985. In 2008, Mr Latouche, the actual owner who already owned some olive trees, fell in love with the magic of the place and took over the estate to pursue this beautiful adventure.