



DJ Rosé - 2024

AOP CÔTES DE PROVENCE



Grape varieties

Cinsault, Grenache, Mourvèdre, Rolle, Ugni blanc, Syrah. 12% vol.

Viticulture

Labeled High Environmental Value, we work for sustainable viticulture with respect for the environment and biodiversity.

Tasting

Pink gold color. Intense nose of fresh rose and white peach. Straight and refreshing on the palate with quite a long floral finish.

Food and wine pairing

Aperitif, BBQ grills, pizza, norwegian salad.

Soils

Stony, silty-clay-sandy soils providing freshness.

Vinification

Harvest and winemaking per plot in order to obtain a rich aromatic palette for our blendings. Fermentation at low temperatures. Ageing on fine lees until bottling.

Ageing

1 to 2 years to maintain the freshness. To drink in its early years. Serve at 9°C. Availability: 50cl, 75cl, 150cl.



RD48 Rte de St Tropez - Chemin des Fenouils - 83550 VIDAUBAN - FRANCE

Tél. +33 (0)4 94 73 51 50 | cde@domainedejale.com

domainedejale.com