



1603

AOP Luberon - Rosé 2025

Organic Wine

The "1603" cuvée is a round, fresh, pleasant and delicious wine that gives pride of place to fresh fruit and is very long on the palate.
This wine has a pretty, very pale pink colour with light peach highlights. The nose is powerful and greedy, revealing pleasant notes of fruit. On the palate, the unctuous attack evokes aromas of white peach.

Blending

- 75% Syrah
- 15% Rolle
- 10% Grenache Noir

Age of the vines

This wine comes from a parcel selection of vineyards with an average age of 25 years and even older ugni blanc vines.

Food pairing

Ideal with a plate of cold charcuteries, bruschetta, beef carpaccio or even tagliatelle with artichokes. The explosive freshness on the palate, allows exquisite notes of white fruits and citrus.

Cultivation method

ECOCERT organic certification since the 2020 vintage. Double cordon de royat pruning, disbudding. Working of the soil (ploughing).

Vinification

Direct pressing, stabulation and cold settling, fermentation and ageing in thermo-regulated hot/cold stainless steel vats.
Vinification without sulphur, sulphiting from the blending onwards.
Total SO2 70mg - TAVA 13%.

Refreshing,
Fruity

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EN LUBERON

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