



domaine
**L'HEURE
BLEUE**
vignoble en
Provence

TECHNICAL SHEET BLEU DE MINUIT ROSÉ



Vintage

2023



Appellation

Côtes de Provence.



Terroirs

Gonfaron: soils from the Pleistocene era. A blend of phyllade soils on schistose colluviums.

Carnoules: soils from the Oligocene era, medium clay-limestone.



Cépages

Cinsault, Grenache, Syrah.



Grape varieties

Grapes undergo cold settling, controlled temperature fermentation, and age in thermoregulated vats with fine lees stirring.



Tasting notes

Colour: peachy pink with pinkish highlights.

Nose: freshness intertwined with indulgence, notes of grapefruit and lemon.

Palate: smooth, fresh and delicate, with citrus and red fruit aromas. Lively palate, finishing with a saline and lemony touch.



Serving temperature

10-12°C



Alcohol content

12,5 %



Food & Wine Pairing

Perfect with Asian and Mediterranean cuisine.

ORGANIC ROSE WINE



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Excessive alcohol consumption is harmful to your health. Please drink responsibly.