



domaine  
L'HEURE  
BLEUE  
vignoble en  
Provence

## AUBE AZUR ROSÉ



### Vintage

2024



### Appellation

Côtes de Provence



### Our 2 terroirs

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

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



### Grape varieties

Mourvèdre, Cinsault, Grenache.



### Vinification

Grapes are harvested at night in low temperatures and vinified between 15 and 16°C in temperature-controlled vats. Malolactic fermentation is blocked to preserve the wine's natural acidity.



### Dégustation

**Color:** pale pink, peach color with a hint of silver.

**Nose:** passion fruit evolving towards citrus, lemon.

**Palate:** elegant and fruity, the attack is lively and powerful, accompanied by passion fruit and citrus aromas underscored by a spicy, mineral character.



### Serving temperature

10-12°C



### Alcohol content

12.5%



### Food & Wine Pairing

Modern cuisine, Asian recipes (rice noodles with stir-fried vegetables, wok, bo bun...)

### Domaine l'Heure Bleue

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### ORGANIC WINE



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

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