



MAÎTRES VIGNERONS
DE LA PRESQU'ÎLE
DE SAINT-TROPEZ

AOP CÔTES DE PROVENCE



EDEN
SAUVAGE

CÔTES DE PROVENCE

EDEN SAUVAGE is a Côtes de Provence BIO, carrying an authentic approach and in perfect harmony with nature.

VINEYARD AND SOIL

Vineyard located in the golden triangle (Cuers, Puget Ville and Pierrefeu), recognised as being one of the best soils to grow Côtes de Provence wines.

Stony soil with red argilo-sandy matrix to obtain grapes of perfect maturity while preserving a good balance.

Stemming from traditional cultivation methods that do not exhaust the earth, by the absence of aggressive treatment to obtain the healthiest grapes possible, EDEN SAUVAGE is part of a sustainable and promising development.

VINIFICATIONS

The grapes are picked exclusively at night between 4 am and 9 am to preserve their full aromatic potential. The parcels are checked once a week to ensure the grapes are picked at perfect maturity.

Rosé : direct pressing of the grapes in an oxygen-free atmosphere is followed by fermentation at low temperatures then maturing on fine lees to bring fullness and complexity.

The Maîtres Vignerons de Saint-Tropez perform the final wine stabilisation treatments before bottling. This last step is carried out under optimum conditions with latest generation technical equipment to preserve the wine quality.

VARIETIES

Rosé Cinsault, Grenache, Carignan, Mourvèdre, Syrah, Rolle

TASTING NOTES

Rosé

Pomelo color, very pale pink

Very fine, fresh, greedy nose with notes of stone fruits and citrus fruits.

The mouth is fine, round and balanced. The finish is salivating

MATCHING FOOD AND WINE

■ **Idéal à l'apéritif ou pour accompagner des salades composées**

An eco-designed packaging: lightweight bottle, recyclable label, 100% metallic recycling cap, cardboard printed with water-based inks.

DISPONIBLE EN 75CL

