

Grapes

60% Syrah

40% Grenache

Region/Appellation

AOP Côtes de Provence

Alcohol by volume

13%

Residual Sugar

1 g/l

pH

3.28

Total Acidity

4.47 g/l

Drinking Window

2025 - 2025

Tasting Guide



Tasting note printed

01/05/2025

Côtes de Provence Orsuro Grand Ferrage Rosé 2023 6x75cl

Winemaker Notes

This Provence Rose has complex aromas of peach, citrus and exotic fruit. On the palate flavours of citrus, grapefruit and white-fleshed fruit, showing a subtle character and underpinned by a fine, acidity which adds structure.

Vineyard

Located at the foot of Sainte-Victoire and Aurelien mountains in the commune of Pourcieux, the parcels have a wide array of exposures and terroirs creating complex wines.

Winemaking

Harvesting is carried out at night by machine to keep the grapes as fresh as possible. Short, cold maceration on the skin, followed by direct pressing. The grapes are protected against oxygen during this process to preserve the aromatic precursors. Low temperature alcoholic fermentation.

Vintage

Although the summer weather conditions were reminiscent of 2022, we obtained a more balanced vintage in terms of acidity and alcohol strength, with the rosés displaying beautiful colours and aromas.

Food match

Enjoy as an aperitif or with a barbecue

