



CARTERON
SAINT-TROPEZ

Elégance

APPELLATION COTES DE PROVENCE PROTÉGÉE (PDO) – 12,5%ALC./VOL. - 2015

Elégance is a rosé blend, using grapes both from vines in the Triangle d'Or and in Saint-Tropez's Gulf, at the foot of the Maures Mountains. We have mixed the two *terroirs*: limestone, which is white and stony and sun soaked schist, gives this wine its distinct character

The *Cuvée Elégance* is a particular blend of traditional grape varieties: Grenache, Cinsault, Syrah and Mourvèdre, which express themselves particularly well in this rosé. You can really detect the authentic character of the *terroir* of Provence, held with a high technical precision.

The vines are cultivated using traditional methods. The yields are limited in order to concentrate every flavour. Each task is carried out with care and quality (pruning, de-budding and the harvesting of each, individual parcel).

Vinification is carried out with the temperature controlled, in order to avoid too much colour being extracted from the grapes, as well as to preserve aromas and tannins. Skin contact maceration is carried out depending on the grape variety. Alcoholic fermentation is temperature-controlled. The wine then undergoes a light fining using only mineral products. Sterile filtration at bottling.

This rosé installs you in a sophisticated and authentic atmosphere from Saint-Tropez. This vintage evokes a certain subtle and intimate **Elégance**.

TASTING NOTES

The hue is pale, light. It has clear salmon tints, typical of the Grenache grape variety, with a dash of soft pink, due to Syrah. The nose is rich, greedy and fresh. There are notes of citrus fruit, followed by peach, then red fruits, with a light dash of fresh mint and *garrigue* herbs. The supple palate envelops you. This wine has a pleasant finish; it is well balanced and clean, with pure flavours of pink pomelos and white-fleshed cherries. General atmosphere is fruity and pleasant.

SERVING SUGGESTIONS

Aperitifs with tapenade and fresh olives, grilled white meats and lamb, sea bass baked in salt crust.

Service at 8-10°C.

PACKAGING		Weight	Sizes
bottles	Synthetic cork	1,2 kg	h : 31,5 cm
box	6 bottles	7,3 kg	lxLxh : 15x22,5x32,3
layer	25 boxes	183 kg	lxLxh : 75x112,5x32,3
pallet	4 levels = 600 bottles	750 kg	lxLxh : 80x120x144

