



# Excellence

APPELLATION COTES DE PROVENCE PROTÉGÉE (PDO) – 13%ALC./VOL. - 2016

*Excellence* promises you the enjoyment of a unique terroir, one of sky and sea, rooted in history and light. More than just a wine, this is the work of the land and man, which has come together to create this exceptional blend.

*Excellence* is an exceptional blend of **8 traditional grape varieties**: Grenache, Cinsault, Carignan, Syrah, Mourvèdre, Vermentino, Clairette, Cabernet-Sauvignon which express themselves marvellously in this rosé.

This *cuvée* reveals the authentic character of Provence, held with an high technical precision.

The vines are cultivated using traditional methods. The yields are very limited in order to concentrate every scent. 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.

*Excellence* is a luxury from Provence.

## TASTING NOTES

The hue is very pale, crystal clear. It has salmon tints, typical of the Grenache grape variety, with a dash of soft pink, due to Syrah and Cabernet-Sauvignon.

The nose is complex, greedy and fresh. The perfumes are fruity, but also rich of flowers, white flowers. There are notes of grapefruits, white fruits (such as pear, leches) followed by nectarines, then red fruits, with a light dash of fresh mint and pepper.

The supple palate envelops you, with a nice minerality. This wine has a very nice finish; it is remarkably well balanced and franc, with pure flavours of grapefruits and peach.

General atmosphere is greedy, complex and precise. Excellent!

## SERVING SUGGESTIONS

Of course for aperitifs, with tapenade, Italian *antipasti* and fresh black olives.

This *cuvée* also pairs very well with grilled T-bone veal, lamb with Provence herbs, artichokes *à la barigoule*, sea bass baked in salt crust. Service at 8-10°C.

PACKAGING		Weight	Sizes
Bottles	Synthetic cork / 750 mL	1,35 kg	h : 29,6 cm
box	6 bottles in line / keys	8,2 kg	lxwxh : 50,4x30,3x9
layer	6 boxes	49,2 kg	lxwxh : 80,7x100,8x30,5
pallet	16 layers 2/3 = 600 bottles	820 kg	lxwxh : 80,7x120x180



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