



**JOLIES
FILLES**

Les Jolies Filles are celebrating their 10th anniversary!

Created in 2010 by Paul Aegerter, Jolies Filles is a fine and elegant rosé. With its fine and elegant silhouette, Jolies Filles is a pleasure wine that will charm your palate! A signature «By Château Yssole».

JOLIES FILLES BIO

IGP Méditerranée



GRAPE VARIETIES

Blend of 55% Grenache, 35% Cinsault, 10% Syrah

The vineyard is cleansed by the morning dew and cooled by the sea breeze, preserving the grapes' freshness and acidity. The vines rest on schist and clay soils, giving the wines finesse and aromatic complexity.

VINIFICATION

Picked early in the morning, the grapes arrive in whole bunches. They are then lightly crushed and slowly pressed to obtain a lightly colored juice. They are then vinified in the traditional way in temperature-controlled stainless steel vats before being blended.

The blending is based on Grenache, to which Cinsault is added. The Syrah plays a role of aromatic complexity.

TASTING NOTES



A beautiful brilliant pale robe with pink and golden reflections.



The nose is delicate, with floral and yellow fruit notes (peach, apricot).



On the palate, between freshness and roundness, greedy fruit aromas are revealed. Very refreshing.

FOOD & WINE PAIRING

Ideal for aperitifs and summer meals, this Rosé will accompany your anti-pasti, seafood platters and all your grilled meats. This rosé is an invitation to conviviality.

To be served around 12°C



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