



**JOLIES  
FILLES**

Les Jolies Filles are celebrating their 10<sup>th</sup> 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 CLASSIQUE

### IGP Méditerranée



#### GRAPE VARIETIES

Blend of 60% Cinsault, 30% Grenache, 10% Syrah

The vineyard is cleansed by the morning dew and cooled by the sea breeze, preserving the grapes' freshness and acidity.

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

#### TASTING NOTES



A beautiful pale color with pink reflections.



The nose is fruity with notes of citrus fruits and white peaches.



The palate is pleasant with a salty finish.

#### FOOD & WINE PAIRING

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

To be served around 12°C



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