

Created in 2010 by Paul Aegerter, the Jolies Filles rosé range seduces with its fine and elegant silhouette. A pleasure wine that will charm your palate! A "By Yssole" signature, cuvées produced in part with grapes from the vines of Château Yssole.



**JOLIES
FILLES**

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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