

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 PRESTIGE

**AOC CÔTES DE PROVENCE**



### 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 delicate dress, of a great clarity with crystalline reflections.
-  The nose is fruity and combines notes of melon and crushed strawberries. A nice touch of yellow fruits and spices.
-  The attack is ample, greedy with fresh fruits, the mouth is tense with freshness and a beautiful minerality.

### FOOD & WINE PAIRING

The Jolies Filles Prestige will perfectly accompany summer salads, small grilled red mullet, lamb chops with ratatouille, goat cheese half dry or a fruit dessert.

To be served between 10°C and 12°C



SCEA Château Yssole  
Route du Luc 83340 CABASSE, France  
04 94 80 29 83 - [contact@chateauyssole.fr](mailto:contact@chateauyssole.fr) / [infos@aegerter.fr](mailto:infos@aegerter.fr)