

JOLIES FILLES PRESTIGE

AOC Côtes de Provence



varieties

50% Cinsault, 50% Syrah



vinification

Picked early, the whole grapes are crushed, gently pressed for a lightly colored juice, then vinified in a temperature-controlled stainless steel vat before blending.



tasting

Delicate color, great clarity. Sweet, floral nose. Ample attack with fresh fruit, well-balanced acidity and sweetness. The palate is greedy with freshness and beautiful minerality.



food pairing

Mediterranean cuisine, grilled red mullet, lamb chops, goat cheese and even fruit-based desserts.

To be served between 10°C et 12°C.

