



ROSÉ BAPTISTE ZUNINO

Our signature rosé

Colour: Rosé
Grape Varieties: 75% Grenache, 20% Rolle, 5% Syrah
Appellation: AOP Côtes de Provence
Format(s): 75 c, 150 cl (magnum)
Vintage: 2023
Production: 4500 bottles
EU Organic certified



TERROIR

Vines at **200m altitude** on an orthogneiss plateau, providing a well-drained and mineral-rich soil conducive to producing very high-quality wines.

VITICULTURE

The Grenache vines are 20 years old, the Rolle and Syrah are 4 years old and were planted by Baptiste. Soil work is carried out with **our draft horses**. A green cover crop is established every other row. Our yield stands at 35 hl/ha, ensuring a good concentration of the berries.

HARVEST

Our harvest is **entirely handpicked** and collected in small crates to preserve the integrity of the fruit. After harvesting, the grapes are kept in a **refrigerated container** overnight before low-pressure pneumatic pressing. The Syrah and Rolle were harvested on August 28th, and the Grenache on August 30th.

VINIFICATION

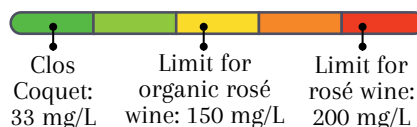
The harvest is destemmed before low-pressure pneumatic pressing. All red varieties are pressed together, followed by all white varieties together. Cold static settling at a constant 15°C. Temperature control of the alcoholic fermentation at 17°C in stainless steel tanks. Aging on **fine lees with 4 to 5 batonnages** to enhance the aromas. Light filtrations. Bottling on February 16th, 2024.

TASTING

An exceptionally fine and round wine on the palate, with pronounced notes of yellow lemon and lime. It fully expresses itself when served between **9 and 11°C**. Best enjoyed within the year.

ANALYSIS

Alcohol: 12.5°
Residual sugar: < 0,4 g/l
Volatile acidity: 0,21 g/L
Total SO2: 33 mg/L



If you drink alcohol, drink sensibly

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