



COTEAUX D'AIX EN PROVENCE ODDO ROSÉ - ORGANIC - MAGNUM



Provence, France

Domaine Oddo - Vallon des Glauges

www.vallondesglauges.com

Method & Production

Estate grown grapes are hand-harvested and pressed. Fermentation at 16°C in stainless steel tank using selected yeasts. 6 months refinement in stainless steel and 1-2 months in bottle.

Tasting Notes

Pale pink color. A captivating wine, subtly underscored by vibrant red fruits, citrus and nectarine. With a richly woven texture and finish, this classic Provence rosé is perfect for all occasions.

Food Matching

Bouillabaisse, fillet of red mullet, monkfish Provençal style

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|------------------|--|---|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Rosé Wine | | | | | | | | | | |
| DO0224 | Coteaux d'Aix en Provence Oddo Rosé - Organic - Magnum | Counoise: 20% Syrah: 20% Grenache: 40% Cinsault: 20% | 2024 | 12.5% | Cork | 3x1.5lt | Yes | No | No | No |