

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-harvesed 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 Provencal 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