



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



Provence, France

Domaine Oddo - Vallon des Glauges

[www.vallondesglauges.com](http://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
<b>Rosé Wine</b>										
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