

Vins Breban

ROSÉ WINE APPELLATION CÔTES DE PROVENCE

CHÂTEAU PEYROL

VARIETALS

Grenache - 50%; Cinsault - 45%; Syrah - 5%

FLAVORS

Château Peyrol wine has a pale pink color with melon reflections.
A complex and refined wine that reveals citrus aromas.
A slight sweetness on the palate with a good lengthy finish.

ALLIANCE FOOD - WINE

Château Peyrol rosé wine goes well with grilled fish and white meats. Ideally served at a temperature of 8 °C to 10 °C.

PACKAGING

Bottle bordelaise Provence seduction
Case of 6 or 12 bottles - Barcode: 3 334 861 003 816

WINE PREPARATION

Château Peyrol rosé wine is certified Côtes de Provence appellation. It originated in the domain located at the entrance of the village of Collobrières, in the foothills of the Maures hills. This magnificent vineyard of 12 hectares is located in a land of primary shale and sandy-silty alluvial deposits. The name Peyrol comes from the Provençal language that was used to designate a large container for pressing the grapes. It is a term that reminds us of the time when footsteps upon the grapes preceded the production of fine wines.



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