



CUVÉE MADAME

Information

Vintage	2018
Origin:	Côtes de Provence, France
Grape composition:	Mourvedre 30%, Syrah 30%, Cinsault 20%, Grenache 20%
Bottle size:	750 ml, 1500 ml, 3000 ml
Closure:	Screw cap on 750 ml and natural cork on 1500 ml and 3000 ml
Alc vol:	13% vol.
Residual sugar:	<2 g/lit.
Producer:	Contemporary Wines

About the wine

Tasting notes: A bright and rose coloured dress, provides notes of white stone fruits, grapefruit and English sweets on the nose. First impression is the distinct flavour of citrus fruit and red berries followed by spicy notes and freshness of a very well balanced rosé from Provence.

Food pairing: Excellent as an aperitif throughout the year. Perfect with grilled fish, seafood, salads or lighter chicken dishes.

Ideal serving temperature: 10-12°C

Vinification: The grapes are gently pressed with pneumatic presses, to avoid extraction of tannins. In order to obtain a clear grape juice, it's racked before fermentation starts. The temperature is controlled and maintained at 18 °C throughout the fermentation, which lasts from 10 to 14 days. All steps are done under nitrogen atmosphere to avoid oxidation and preserve the quality of the wine.



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