



DOMAINE DE LA FREISSINIÈRES

VINTAGE 2024

REGION Luberon, France

GRAPES 60% Syrah, 40% Grenache noir

TECHNICAL Alc. 13.4% UPC 855023005088

BACKGROUND

The Luberon terroir is the most southerly in the Rhône Valley, benefiting from the Mediterranean climate of the Rhône Valley and that of Haute Provence. Its relief and plateaux are alluvial, with hard limestone (Cretaceous), marl, sand and red clay. The Luberon rosés are lively and fresh, with subtle spicy notes, reminiscent of the wines of Provence.

WINEMAKING

Completely traditional.

The harvest takes place at night to have the lowest possible grape temperature. Pressing is done immediately after harvest to ensure the fruit characters are maintained. The winemaking temperature is around 15 degrees Celsius. There is no malolactic fermentation on this wine.

TASTING NOTE

Light and clear color. A superb nose with fresh fruit notes. Mineral note and ripe complexity add length and flavor.









ABOUT THE ROSÉ SELECTION

From bold and spicy to light and fruity and everything in between, we make no secret for our love of rosé. Working with our partners in France and in other parts of the world, we seek out the best quality rosés we can get our hands on, and they now can all be found in our Rosé Selection.

