



EDEN

Blend

40 % Grenache
30 % Cinsault
30 % Syrah

Appellation

AOP Côtes de Provence

Aging

100% stainless-steel tank

Viticulture

Converting to organic farming
High Environmental Value
Mechanical grape harvesting
Sustainable viticulture

Tasting

- 👁 Pale peach colour with silver highlights
- 👃 Perfumed and tangy nose with aromas of marshmallow
- 👄 Subtle and harmonious wine with a frank and fruity attack
- 🍽 Seafood platter or grilled white fish

Vinification

Direct pressing
Cold stabulation for 8 days
Static settling for 1 hour
Cold fermentation

Production

30 000 bottles



Terroir: Clay-limestone soils



13 % Vol



Serving between 8 et 10°C



Méditerranéan Climate



Bottles Type 75 cl



To be enjoyed within 18 months

