



BARON MAXIME

Jardin d'Amour
AOP Coteaux d'Aix-en-Provence

2021

TERROIR

The grapes are grown in 2 distinctive areas of the Coteaux d'Aix-en-Provence appellation:

- A main vineyard located in the northwestern part of the appellation, on foothills 350 meters of altitude with east-west orientation. These grapes bring freshness to the wine.
- Another vineyard located in the southeast part of the Sainte Victoire mountain, an iconic terroir of chalky-clayey-sandstone soils on southern slopes. These grapes bring warmth and roundness to the final blend.

GRAPE VARIETIES

Grenache Noir	59%
Cinsault	20%
Syrah	17%
Cabernet Sauvignon	4%

WINEMAKING

Harvest begins when ripeness is optimal, at nighttime to keep the grapes' freshness.

Immediately upon arrival at the cellar, these red varieties are pressed quickly and at a cold temperature to extract a very light rosé color. The must is fermented at low temperatures to maintain the freshness of the delicate aromas.

TASTING NOTES

Very clear, bright rosé color with light salmon pink hues. The nose shows delicate aromas of fresh white fruit, melon and peach, with notes of orange blossom. The mouth is fresh, round and delicate.

This rosé is great sipped on its own, or served with a fresh mozzarella-tomato salad, salmon sashimi, grilled veal chops, or fresh mild cheeses. Serve at 10-12°C. (50°F-53°F)

MAGIC

Magic label! The "M" monogram on the front-label will turn into a dark jewelled crown, once the wine is cooled to its optimal serving temperature.

