1442

Coteaux d'Aix-en-Provence, France, 2025

TASTING NOTES

A rosé from organically grown grapes with an inviting nose of peaches, cantaloupe and pink cherries, lifted by tangerine, grapefruit peel, dried flowers and a touch of flint. The medium-bodied palate is tangy and crisp, showing dried apple and pear alongside juicy citrus and subtle pink peppercorn spice. A fine mineral thread runs through to the refreshing, seductive finish.

DOMAINE

In 1442, Guillaume de Damian, an Avignon resident, bought the lordship of Vernègues where the vines are located today. The history of the vineyard as we know it now began at this time.
Successive families contributed to the reputation of the vineyard by allowing the vines to express themselves revealing the full potential of the grapes.

BLEND

30% Grenache, 30% Mourvèdre, 15% Cinsault, 15% Cabernet Sauvignon, 5% Syrah, 5% Rolle.

Alc.	13%	**Ph**	3,26
TA	5.17 g/L		
RS	g/L	**SO2**	mg/L

VINEYARD

Vineyard size	65 hectares
Soil composition	Sun-drenched, clay-limestone hillsides, and in the hollows of cool, shady valleys

WINEMAKING

Fermentation container	Fermented to dryness in temperature-controlled stainless steel.
Maceration technique	The grapes are immediately loaded into the press after being harvested. Before pressure is applied, however, the skins are allowed to macerate in the juice that has been collected at the bottom of the press pan, leaching some of their color into the juice.
Type of aging container	Stainless steel tanks
Aging	Aged for 2 to 4 months on lees.
Type of oak	N/A
Bottles produced	27 000 bottles
Winemaker	---
Consulting Oenologist	Valérie Lavigne & Axel Marchal

WINE LIST DESIGNATION

1442– Rosé 2025
Category: Coteaux d'Aix-en-Provence

FOOD PAIRINGS

Pair alongside a seared tuna accompanied by fresh ratatouille or with a grilled vegetable salad.

ENVIRONMENTAL PRACTICES

A recent focus on promoting biodiversity and ecological richness of the flora and fauna translates to a healthy ecosystem, permitting a drastic reduction in the use of chemical treatments in the vineyard. Insect control using pheromones as well as plant strengthening using bio-stimulants to reinforce the plant's natural defenses.

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