



LES QUATRE TOURS
VIGNOBLE EN PROVENCE



FR-BIO-01
AGRICULTURE FRANCE

FLOW

2 mixed labels per case



2025 Vintage

DESIGNATION

IGP Méditerranée ORGANIC

GRAPE VARIETY

Grenache 40%, Cabernet-sauvignon 40%, Merlot 20%

LAND

Clay-limestone soils on the slopes of the Trevaresse chain. Plot selection at an altitude of 250 to 400 meters with southern exposure. Mediterranean climate tempered by the Mistral and the altitude.

WINE MAKING

Plot selection from different villages. Low pressure pressing, static settling and fermentation at controlled temperature. Selection of different wines for final assembly.

FOOD AND WINE PAIRINGS Summer salads, fresh goat cheese

CHARACTER Fresh, fruity

TASTING NOTES

Color: Lilac pink, bluish reflections, pale and brilliant

Nose: Fruity and floral bouquet with some citrus nuances.

Palate: Well-balanced, nice volume on the palate, fruitiness (peach, red fruit). Fresh and delicious finish.

A fine and intense rosé with a nice complexity.



Temperature of
tasting :
8 to 10°C



12.5%
Degree