

IWSC – Gold, 95 Pts

VILLA MONCIGALE

EST.  1921



Rosé wines by vocation
Provence for its terroir
The Cicada as an emblem

COTEAUX D'AIX-EN-PROVENCE ROSE

*Cicada la
Légende*

GRENACHE - CINSAUT – SYRAH – CABERNET SAUVIGNON
2022

Yield : 60 Hl/ha

Altitude : 200 m

Terroir

The climate of the hinterland is well suited to the style of our wines, lending them structure and freshness. We have made our selection from the area around the Sainte-Victoire Mountain, a magnificent limestone ridge located west of the city of Aix-en-Provence and celebrated in Cézanne's paintings. Around the Sainte-Victoire Mountain, the vines are planted at moderate altitudes, which lends lovely freshness to the wine.

The soil is composed of calcareous clay, known for its capacity to regulate the vines' water supply. Limestone pebbles strewn throughout the vineyards also contribute to this by reducing natural evaporation, which is crucial during the summer season. The vines plunge their roots deep down to get all of the nutrients they need, yielding wines that are structured and rich in aromas and flavours. The climate is cool for the region with considerable diurnal/nocturnal temperature differences, which allow the wines to preserve perfect balance.

Vinification - Ageing

The grapes are harvested at night and are then destemmed before being pressed immediately. The juices are separated and some of them, containing solid matter, undergo cold stabilization at 0°C for 7 days, which brings out aromas and flavours of citrus and exotic fruits.

Vinification is conducted in stainless steel tanks and fermentations take place at low temperatures to preserve the freshness of the wines' aromas and flavours. The wines are then aged for 3 months on fine lees and stirred gently once.

Tasting notes

Superb pale pink in colour with a brilliant aspect.

A complex and highly aromatic nose featuring delicate notes of red berries, raspberry, white-fleshed fruit, peach and white flowers.

On the palate, an impression of freshness and balance dominate with crisp flavours and lovely substance, finishing off on a sensation of minerality and a saline note.

Food and wine pairing

Ideal as an aperitif, with seafood-based starters, or with raw vegetables served with black olive tapenade.

Serving temperature: 10- 12°C.