

VILLAGES DE FRANCE

A FRESH EXPRESSION OF THE MEDITERRANEAN



PERFECT WITH

Salads & light appetizers • Grilled seafood
• Mediterranean cuisine • Sushi • Soft cheeses

THE STORY

Inspired by the small villages of France and our commitment to family values, La P'tite Pierre Rosé is fresh, authentic and made for everyday moments and special occasions.

LA P'TITE PIERRE

Rosé

TECHNICAL DATA SHEET / 2024 VINTAGE

WINE TYPE

Rosé Wine

ORIGIN

France - Villages de France

ALCOHOL

12.5% vol.

GRAPE VARIETIES

Grenache, Cinsault, Syrah

STYLE

Fresh, dry, fruit-forward

BOTTLE / CLOSURE

750 ml / Screw cap

VINEYARD & TERROIR

- Soil: Limestone & clay
- Climate: Mediterranean - warm days, cool nights
- Altitude: 100-300 m
- Night harvested to preserve freshness

WINEMAKING

- Gentle direct pressing
- Cold settling before fermentation
- Fermentation in stainless steel tanks
- Temperature controlled at 14-16°C
- No malolactic fermentation
- Short lees contact for texture

TECHNICAL ANALYSIS

- Alcohol: 12.5-13.0% vol.
- pH: 3.2-3.4
- Total acidity: 5.5-6.5 g/L
- Residual sugar: <3 g/L (dry)
- SO2 total: ~90 mg/L

TASTING NOTES

COLOR

Pale pink with salmon hues

NOSE

Fresh strawberry, raspberry, citrus zest and subtle floral notes

PALATE

Crisp and refreshing, with red berries, peach and a clean mineral finish

FINISH

Light, dry and elegant

SERVING RECOMMENDATIONS

TEMPERATURE

8-10°C

GLASSWARE

Standard white wine glass

DRINK WINDOW

Best enjoyed young (1-2 years)

PACKAGING

Case format: 6 x 750 ml or 12 x 750 ml

Bottle barcode: [Insert Barcode] Case barcode: [Insert Barcode]

FRESH • FRUITY • ELEGANT