




Pierre
CHAVIN



ALC.
12% vol.

STORAGE TEMPERATURE

Constant, between 10° to 12° Celsius

SERVING TEMPERATURE

8° to 10° Celsius

STORAGE

2 years

RESIDUAL SUGAR CONTENT

0,3 g/l

GRAPE VARIETIES

30% Grenache, 30% Cinsault, 25% Cabernet, 10% Syrah,
5% Rolle

TERROIR

- ORIGIN
AOP Côtes de Provence.
- SOIL
Mainly limestone with clay or gravel.
- CLIMATE
Mediterranean with a clear influence from the sea.

WINE

- TASTING NOTES
Light pink color. Notes of peaches, citrus and pineapples. On the palate this cuvée is full of flavor, elegance, balance and freshness.

- WINE-MAKING & AGEING
Harvest made over night to take advantage of lower temperatures. Direct press and low temperature fermentation between 16° to 18° Celsius. Ageing on fine lees in stainless steel tanks.



DOMAINES
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