



LA SUFFRENE



VIN DE PAYS DU VAR ROSE 2024

Appellation Vin de Pays du Var

Varietaux 70% Carignan, 10% Mourvèdre, 10% Grenache, 10% Cinsault

Sensory discovery

You'll be delighted by this wine's open and expressive nose, dominated by white-fleshed fruit. The palate is fresh, vibrant, and aromatic, with lovely liveliness. An approachable and charming rosé.

Gourmet pairing

Enjoy this wine as an aperitif with hummus and tortilla chips. It also shines with tomato gazpacho or fennel salad. Don't hesitate to pair it with bolognese pasta or a vegetable tian.

Terroir et vineyard

Our vines bask in the Provençal sun on clay-limestone soils and benefit from the cooling influence of the nearby sea. The excellent grape quality reflects the dedication of a passionate team and carefully considered farming methods that respect biodiversity. Our agroforestry practices help prepare the vineyard for future changes.

Vinification

As always at La Suffrène, the harvest is done by hand, allowing meticulous selection of the best grapes. The fresh grapes are pressed immediately upon arrival at the cellar. After racking, aging on fine lees adds finesse and delicacy. Malolactic fermentation is blocked to preserve the wine's freshness. After blending in early January, the wine is bottled in early March and can be enjoyed with pleasure over the next 2 years.

Vintage overview

The winter of 2023/24 was particularly rainy, followed by a very mild early spring that suddenly cooled until mid-July. August was very hot, which sped up ripening. The harvest ended with a brief episode of rain.



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