The Rosés of Provence

WINEMAKING PROCESS

AROMAS | COLORS | EXTRACTION

Reception of harvest

Grapes with white pulp and red skin

Stripping and/or **Free-run** and/or **Masking (bursting)**

Direct pressure

Maceration with skins for 2 to 20 hrs. with temp. control

Reintroduction (if necessary) of pressed juices based on desired visual and sensorial criteria.

Pressed juices | Free-run juices | Pressed juices | Saignée

Dynamic or static racking/transfer

Alcoholic fermentation with temperature controls (<18°C)

Blocking of malo-lactic fermentation

Transfer/clarification

Malo-lactic fermentation

Partial

Total

Aging

Aging on fine lees

Aging

Aging

Bottled

Vat or tun