



**Sudains**  
**Rosé 2022**  
**PDO Luberon – Organic wine**

**Grape varieties:** Cinsault (70%) and Grenache noir (30%).

**Terroir:** Sandy-silt parcels located at an altitude of 300 meters at the foot of the Luberon mountains.

**Vines:** Certified organic vines.

**Vintage:** A vintage marked by a hot and dry climate. After a cold winter, the vines were able to find their cycle of budburst late and thus avoid spring frosts. The beginning of the season under a mild and healthy weather, despite a lack of rainfall, allowed a good development of the vines and the bunches. The summer was very hot with many heat waves but also very dry. The expected rains of August 15th were liberating and the weather in September allowed us to harvest at perfect maturity.

In our opinion, 2022 is a very good vintage.

**Vinification:** Reception of the grapes by gravity and extraction of the juice by a soft and progressive pressing. Alcoholic fermentation certified organic.

**Ageing:** On fine lees. Bottled on a fruit day of the lunar calendar to preserve the aromatic potential of the wine.

**Alcoholic degree:** 13% vol.

**Tasting:** A delicate wine with a very light pink color. The nose is lively with notes of red and exotic fruits. The palate is balanced by a nice acidity that brings freshness and structure to the wine. The finish is greedy and expressive.

Ideal as an aperitif but also with light meals, salads, grilled meats and, in general, with Provençal cuisine.

