



**JOLIES
FILLES**

Les Jolies Filles are celebrating their 10th anniversary!

It all started in 2010, when the idea of creating a fine and elegant rosé was born. With its fine and elegant silhouette, Les Jolies Filles is a wine of pleasure that will charm your palate! A real treat.

JOLIES FILLES PRESTIGE

AOC Côtes de Provence



GRAPE VARIETIES

Blend of 60% Cinsault, 30% Grenache, 10% Syrah

The vineyard is cleansed by the morning dew and cooled by the sea breeze, preserving the grapes' freshness and acidity.

VINIFICATION

Picked early in the morning, the grapes arrive in whole bunches. They are then lightly crushed and slowly pressed to obtain a lightly colored juice. They are then vinified in the traditional way in temperature-controlled stainless steel vats before being blended.

The blending is based on Cinsault, to which Grenache is added. The Syrah plays a role of aromatic complexity.

TASTING NOTES



A beautiful delicate dress, of a great clarity with crystalline reflections.



The nose is fruity and combines notes of melon and crushed strawberries. A nice touch of yellow fruits and spices.



The attack is ample, greedy with fresh fruits, the mouth is tense with freshness and a beautiful minerality.

FOOD & WINE PAIRING

The Jolies Filles Prestige will perfectly accompany summer salads, small grilled red mullet, lamb chops with ratatouille, goat cheese half dry or a fruit dessert.

To be served between 10°C and 12°C



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