



'Les Deux Anges'

Appellation d'Origine Protégée
Coteaux Varois en Provence - Vin de Provence

In the autumn of 2015 we began building a new storehouse. This new premises, which boasts the very latest technology, operates alongside the more traditional wine-making facilities and cellars. To our great surprise, during the building work we uncovered two statues depicting a couple of cheerful cherubs! Our wine 'Les Deux Anges' (the two angels) draws its inspiration from these statues.

This cuvée is available in bottles in red, white, rosé and in magnum of rosé and red.



Nose



Palate



Food pairing suggestions



Main grape varieties



Colour



Serving temperature

White
Rosé
Red

Citrus fruit and honey aromas

Good minerality and acidity with pineapple and mango notes

White meats, seafood

Rolle, Ugni blanc

Pretty golden highlights

Between 10°C and 12 °C

Subtle and elegant, wild strawberry and citrus fruit aromas

Clean, fresh attack, nice smoothness and pomelo and mango notes

Aperitif or with Provençal dishes, fish or grilled meats

Syrah, Grenache, Cinsault

Glossy, rose petal-pink

Between 10°C and 12 °C

Elegant, powerful, summer fruit aromas

Soft, silky tannins. Ripe summer fruit, peppery and smoky notes

Terrines, sauce-based dishes and strong cheeses

Syrah, Grenache

Purple with plum highlights

Between 16°C and 18°C



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*« Light, delicate and delicious...
Everything you would expect from our two angels ! »*

Vinification of the Rosé wine

Harvested by hand, the grapes are sorted not just once, but twice. Pressing and cold stabilization follow. The fermentation process is temperature-controlled at all times to help preserve the wine's flavours and ensure it retains its subtle character. Aged on fine lees.

Vinification of the White wines

The grapes are harvested by night to make the most of the lower temperatures and reduce the risk of oxidation. They are carefully sorted and destemmed, before pressing, cold stabilization and ageing on selected lees. A part of the blend has been aged in barrel for a short period providing roundness and revealing soft, delicate toasty notes.

Vinification of the Red wines

Bursting with sweetness and colour, the grapes are completely destemmed in order to retain as much flavour as possible. A long maceration period (3 to 5 weeks) helps maximize the potential of the grapes' tannins and flavours. Some vintages are aged in oak barrels.