# Domaine Fredavelle Organic Rosé, Coteaux d`Aix en Provence 2025




## Region

The Coteaux d`Aix is north and west of the university town of Aix and is the furthest West of the Provence region, with predominantly limestone and sandy soils. The Mediterranean climate is marked by the Mistral wind bringing dry and cooling conditions from the North. It is inland and benefits from relatively cool summer nights due to the altitude, retaining acidity and produces elegant dry rosé wines and fruity and well-structured reds from a combination of Grenache, Cinsault, Carignan, Syrah and Cabernet Sauvignon along with whites from local varieties such as Vermentino.

## Producer

David Ravel, owner of the Domaine is the third generation winemaker for his families vineyards. He began with 15 hectares, and gave the name of Fredavelle in homage to the countryside which surrounds the vineyards and where he built a winery. Olivia Menigoz met David in 2014 after a degree in viticulture and oenology. They joined with the aim of directing the vineyards towards an agro-ecological transition and the conversion of the vineyard to organic farming was carried out in 2019. Today, the Domaine Fredavelle extends over 25 ha in AOP hillsides of Aix-en-Provence.

## Tasting Notes

This is a delightful organic rosé made protectively to preserve the lovely fresh fruit and it shows in the final wine being clean and crisp. The nose is bursting with notes of fresh summer fruit and roses, with a delightful complexity from more herbaceous notes of the garrigue. The palate continues this expressive nature with flavours of fresh raspberries mixed with juicy apricot.

## Food

Aperitif, summer cuisine (salads and grilled meats), fish tartare, red fruit Dessert.

## Technical Information

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| **Country** | France |
| **Region** | Provence - Coteaux d`Aix en Provence |
| **Grape(s)** | Grenache (60%)<br>Syrah (40%) |
| **Type** | Rose |
| **Style** | Rose |
| **Oaked Style** | Unoaked |
| **Body Style** | Light bodied |
| **Sustainable** | Yes-certified sustainable |

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| **Dry/Sweet Style** | Dry |
| **Alcohol Content** | 12% |
| **Closure Style** | Nomacorc |
| **Organic/Biodynamic** | Organic certified |
| **Allergens** | **Milk:** No<br>**Egg:** No |
| **Vegetarian/Vegan** | **Vegetarian:** Yes<br>**Vegan:** Yes |

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