

THE WINES OF TAMARY

The philosophy of Domaine de Tamary is to produce a **modern-style rosé** that has its **roots deep in the terroir of La Londe and in the history of Provence**. From this precious, preserved natural terroir, we seek to bring out, through a **fusion of tradition and innovation**, all its aromatic richness, mineral power and inspiration in a **pleasant lively rosé**.

The wines of Domaine de Tamary display an attractive pink-gold colour with lychee tones. A powerful, expressive nose reveals complex notes of fruit, such as citrus, peach and nectarine, mingling with hints of white almonds and spices. The palate is well-balanced and gives a first impression of roundness and succulence, followed by lovely **freshness** with **lingering complex fruit notes** coming through in the finish.

“**ROSÉ IS A TECHNOLOGICAL WINE**

CHRISTOPHE ALBERTINI - TECHNICAL MANAGER



DOMAINE DE TAMARY

CÔTES DE PROVENCE

Ideally situated between the Mediterranean and the Massif des Maures, TAMARY is in an outstanding location. The Domaine produces crystal-clear, light-coloured rosés with aromas of citrus fruit and a seductive, sensual texture on the palate.

APPELLATION : Côtes de Provence AC

SURFACE AREA : 27 hectares in production

COMMUNE : La Londe les Maures

GRAPE VARIETY : Grenache, Cinsault, Syrah, Mourvèdre and Rolle

AVERAGE AGE OF THE VINES : 20 years

SOILS : Mostly schist

HARVESTING : By mechanical harvester

VINIFICATION : Traditional

PRODUCTION : 150,000 bottles

TASTING NOTES : Colour: lovely crystalline pink.

Nose: fine, fruity with aromas of peach and citrus fruit

Palate: minerality, good structure, balance and length of flavour.

FOOD PAIRINGS : As an aperitif, with charcuterie, seafood, fish, grilled white meats.

WHEN TO DRINK & SERVING TEMPERATURE : Ready to drink - between 08°C and 10°C