



PUR AZUR COTE DE PROVENCE ROSE

£19.70

SKU: FRFPA21

Categories: [Rosé](#), [Vegan](#), [France](#), [Dry](#), [BAR-bie Essentials](#), [Mother's Day](#), [House Wines](#), [Valentines Sparkling & Rose](#), [£10 - £19.99 Wines](#)

Pur Azur is made by vigneron Florian Matthieu from 60% Grenache and 40% Cinsault, grown in a single vineyard in the Plaine des Maures; a nature reserve a few miles inland from St-Tropez, that is home to some of the region's finest vineyards. The fruit is crushed and macerates for 8 hours at a low temperature before the juice is separated off and ferments for a week, also a low, controlled temperature. The wine is then aged for a period in stainless steel to allow the various elements to come together before bottling.

The result is a superb dry Provençal rosé in smart, striking packaging. The nose offers up notes of apricot and wild strawberry, sea air, grapefruit and white flowers. The palate has an appealing creaminess before finishing crisp and fresh – this is very much in the style of the famous names of the region, and with plenty of flavour and character.

