

# ARC du SOLEIL

## Arc du Soleil Sable de Camargue Rosé - 2023

A gourmet getaway in the heart of the Camargue, reminding the vibrant freshness and finesse of this sun-drenched terroir.

### PRESENTATION

This AOP Sables de Camargue rosé is a tribute to the relaxed Mediterranean lifestyle, perfect for pairing with summer salads, grilled fish, or simply enjoying as an aperitif with friends.

### THE VINTAGE

The 2023 vintage of AOP Sable de Camargue thrived under superb climatic conditions. Spring brought moderate temperatures and balanced rainfall, ensuring excellent flowering and fruit set. The hot summer, tempered by maritime influences, allowed for even grape ripening without excessive water stress. These ideal conditions resulted in perfectly ripe berries at harvest, characterized by medium size, thin skins, and remarkable aromatic concentration.

### LOCATION

AOP Sables de Camargue is situated in a wild, emblematic region of Provence. This appellation stretches mainly along the Mediterranean coast, from Arles to Saintes-Maries-de-la-Mer and Aigues-Mortes, encompassing vast coastal plains and deltas. The terroir consists predominantly of sandy alluvial soils with a high salt content due to the proximity of the Mediterranean Sea. These draining soils encourage deep vine rooting, enabling the plants to endure drought periods and absorb essential nutrients, resulting in pronounced minerality in the wines.

### TERROIR

The Camargue enjoys a Mediterranean climate with hot, dry summers and mild winters. The region boasts exceptional sunshine, with over 300 sunny days each year. The maritime influence is crucial in moderating temperature extremes and providing beneficial humidity during the drier months. This favorable climate, combined with sea breezes, ensures optimal grape ripening while preserving their natural acidity. Most vineyards are planted at low altitudes, just a few meters above sea level.

### WINEMAKING

The vinification of Sables de Camargue rosés involves direct pressing followed by low-temperature fermentation to preserve the fruity and floral aromas unique to this terroir.

### VARIETALS

Ugni blanc, Grenache blanc, Grenache gris, Grenache noir

12,5 % VOL.

### SERVING

Serve at 8-10°C



#### TASTING

A flamboyant deep fuchsia pink colour, limpid and brilliant. Particularly floral, the nose reveals a superb aromatic bouquet with notes of hibiscus and frangipani, underlined by citrus notes such as calamondin and orange blossom. Ample and suave on the palate, it has a fleshy texture and seductive aromas of orange blossom, iris and garrigue, which carry through to a long, very saline finish that reveals the sandy terroir.

#### FOOD PAIRINGS

Grilled sea bass with fennel, pork chops, thyme, whole-grain mustard, fresh cow's cheese, candied fruit, watermelon/melon salad with mint.

#### REVIEWS AND AWARDS

##### **Decanter** 89/100

"The newest rosé in the Perrin portfolio comes from the Sable de Camargue appellation, recently upgrade from IGP to AC status, on the sandy soils of Camargue, where Grenache Gris reigns supreme and where rosé is more of a classic 'gris' in style. Restrained on the nose, the wine shows typicity of this terroir with pronounced saline minerality and the textured character of the Grenache Gris. Crunchy redcurrants, unripe green apples, saline white peach and mineral length with pippy, pithy, crunchy acidity."

Decanter, 11/03/2024

