



LA PETITE  
**LAURETTE**  
DU MIDI

**La Petite Laurette du Midi Rosé**



Gold Medal 1st vintage in 2016, Rosé World Championships (Mondial du Rosé) 2017



Gold Medal 2020 & 2019 vintages, Concours des Grands Vins de Languedoc Roussillon 2021 & 2020



Silver Medal 2020 vintage, Rosé World Championships (Mondial du Rosé) 2021 & Vinalies Internationales 2021



Silver Medal 2019 vintage, Vinalies Internationales 2020  
Silver Medal 2018 vintage, Concours des Grands Vin de Languedoc-Roussillon 2019



Finalist at the People's Choice Wine Awards 2020



<b>THE NAME:</b>	The person's name Laurette is derived from 'laurier', the laurel or bay tree, whose aromatic leaves are one of the famous 'herbes de Provence' and are featured in silver on the label
<b>GRAPE VARIETIES:</b>	Grenache 80%, Cinsault 15%, Mourvèdre 5%
<b>VINEYARDS:</b>	Maritime and hinterland Mediterranean
<b>TERROIR:</b>	Light sandy loam and pebbly silty clays
<b>REGION:</b>	Occitanie
<b>CLASSIFICATION:</b>	IGP Pays d'Oc
<b>WINEMAKERS:</b>	Jean-Pierre Driey, Virginie Berthuit & Kim Tidy
<b>YIELD:</b>	60hl/ha
<b>VITICULTURE:</b>	Sustainable vineyard management with very low use of pesticide by using a parasite "sexual disorientation" system of tagging vines
<b>WINEMAKING:</b>	Suitable for vegetarians and vegans
<b>VINIFICATION:</b>	Harvested at night into the early hours of dawn, destemmed immediately at the winery before gentle pressing and low temperature fermentation of the free-run juice
<b>TASTING NOTE:</b>	Sophisticated, dry French rosé. Pale Provence-style pink, delicately scented by summer fruits (hints of wild strawberry, citrus and white peach) cooled by fresh sea breezes. The bright, elegant palate is at once refreshing, gently sippable and appetisingly moreish
<b>FOOD PAIRINGS:</b>	The ideal chilled aperitif. Appetising on its own. Or serve with nibbles, salads, grilled white meat, shellfish, sushi and the catch of the day as well as steamed or sizzling Asian fusion style dishes

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