



LA PETITE
LAURETTE
DU MIDI

La Petite Laurette du Midi Rosé



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



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



Silver - 2021 & 2020 vintages.
Rosé World Championships
(Mondial du Rosé) 2022 & 2021
Vinalies Internationales 2021



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



Finalist at the People's
Choice Wine Awards 2020



THE NAME:	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
GRAPE VARIETIES:	Grenache Noir 66%, Syrah 20%, Cinsault 14%
VINEYARDS:	Maritime and hinterland Mediterranean
TERROIR:	Light sandy loam and pebbly silty clays
REGION:	Bassin de Thau, Languedoc, Occitanie
CLASSIFICATION:	IGP Pays d'Oc
WINEMAKERS:	Cyril Payon, Emmanuelle Vila & Kim Tidy
YIELD:	60hl/ha
VITICULTURE:	Sustainable vineyard management with very low use of pesticide by using a parasite "sexual disorientation" system of tagging vines
WINEMAKING:	Suitable for vegetarians and vegans
VINIFICATION:	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
TASTING NOTE:	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
FOOD PAIRINGS:	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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