



LA PETITE
LAURETTE
DU MIDI

La Petite Laurette du Midi Rosé 2025



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 Vins de Languedoc-
Roussillon 2019



Silver Medal, Concours
des Grands Vins de
France, Mâcon 2025

**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 45%, Syrah 35%, Grenache Gris 20%

VINEYARDS:

Maritime and hinterland Mediterranean

TERROIR:

Light sandy loam and pebbly silty clays

REGION:

Cool climate Picpoul country, Languedoc

CLASSIFICATION:

IGP Pays d'Oc

WINEMAKERS:

Emmanuelle Vila, Jean-Pierre Driey & Kim Tidy

YIELD:

60hl/ha

VITICULTURE:

Sustainable vineyard management with very low use of pesticide by attaching a simple "sexual disorientation" tag to our 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, appetisingly sippable and tantalisingly 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

ARTE POTENDI, 13 avenue du Picpoul, 34850 PINET, France