




CHÂTEAU
SAINTE ROSELINE
— CRU CLASSÉ —

COLLECTION Rosé 2023

Our Cuvée Collection wine honours every form of art: the art of curating and blending wines, the contemporary art showcased at the wine estate and the festive art of living that has paced the seasons at the wine estate for the last 30 decades.

Appellation : AOP Côtes de Provence Cru Classé

Estate certifications : Sustainable Winegrowing, Organic

TERROIR

Soil : Clay and limestone

Growing : Traditional, environmentally-friendly growing techniques such as tilling, chemical-free weeding and grass planting between the vine rows serve to preserve flora and fauna, and ensure the soil remains healthy. Crop thinning is used to achieve a concentrated yield and Cru Classé quality. Leaves are then partly removed to ensure each bunch receives optimal sunshine. The grapes are harvested at night, from late August to late September, to avoid oxidation and colouring.

WINEMAKING

Blend : Tibouren 40%, Mourvèdre 30%, Grenache 30%.


Winemaking process : Harvest is conveyed on a belt to prevent any damage, then carefully sorted and destemmed. Grapes are gently pressed with inert pneumatic presses, preventing oxidation. The must goes through cold stabulation takes between 5 and 10 days depending on the grape variety, and settling in order to obtain clear juices. Alcoholic fermentation takes between 10 and 14 days with temperature maintained between 14 and 18°C. Then, the wines are cooled to block malolactic fermentation and matured on lees with stirring.


Alcohol content : 13%/vol

TASTING

 **Eye :** Pale pink robe with salmon tints.

 **Nose :** Intense bouquet unveiling delightful notes of citrus fruit and rosemary.

 **Mouth :** Bold and balanced on the palate, with lasting aromas. An astonishingly fresh, mineral rosé wine.

 **Food & wine pairing :** Perfect with fish, shellfish, salads, white meat, sushis or typical Mediterranean dishes such as soupe au pistou, octopus en persillade.

 **Serving temperature :** 10° and 12°

Cellaring : 3 years

Size : 75cl, 150cl

