

LA CHAPELLE DE SAINTE ROSELINE Rosé 2023

La Chapelle de Sainte Roseline is Château Sainte Roseline's most exceptional wine. Curated with grapes from our finest plots and produced in limited quantities, it promises to delight even the most demanding palates.

Appellation : AOP Côtes de Provence Cru Classé

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 : Mourvèdre 85%, Grenache 10%, Rolle 5%

Method : The grapes are conveyed on a belt to prevent damage, then carefully sorted and destemmed before being poured into inert pneumatic presses by gravity to prevent oxidation and preserve the potential of the harvest. The must is cold-stabilized for 10 to 15 days depending on the grape variety, then settled to obtain clear juices. 100 % of the juices are fermented into 18hl wooden vats to ferment. This process brings a great complexity to this wine. The temperatures are controlled throughout fermentation to fully express aromas. After fermentation, the wines are matured on lees with stirring.

Alcohol content : 13%/vol



TASTING

 **Eye :** Translucent pink robe with a hint of salmon.



Nose : Fine, complex and aromatic bouquet unveiling delicate notes of exotic fruit (lychee), rosemary blooms and white peach.



Mouth : Delightfully long in the mouth with seductive precision and liveliness. Intense and balanced taste with a persistent finish.



Food & wine pairing : An intense rosé ideal served with Japanese dishes, Provençal soup (bouillabaisse), lamb tagine, sea bream, lobster ravioli, avocado and crab tartar.



Serving temperature : 10° to 12°C

Cellaring : 3 years

Size : 75cl, 150cl, 300cl

