


Second vin du Château de l'Aumérade Rosé 2023

Côtes de Provence AOP, bottled at the castle
Pierrefeu-du-Var



 **GRAPE VARIETIES:** 41% Cinsault, 31% Greanche and 23% Syrah

 **DEGREE:** 13°0

 **TERROIR:**

The estate jewel: 741 acres including 197 acres of Cru Classé land in Côtes-de-Provence's 'Golden Triangle', on a vast plain with a spicy and mineral clay-limestone terroir.

 **VINIFICATION:**

From the end of August to the end of September, the grapes are harvested mechanically day and night and passed through a tubular exchanger at 15°C before cold maceration with skin. This is followed by pressing and juice selection, static settling at 13°C and fermentation in concrete vats at a controlled temperature ranging from 15-18°C in an air-conditioned cellar, to preserve each variety's flavours and quality as far as possible. After racking, tangential filtration, blending takes place at the end of the year, and then the wine is stabilised, ready for bottling.

 **TASTING:**

Pale pink colour. The nose is fine and fruity with strawberries and ripe cherries notes. Mouth: well balanced with a high level of fineness with a fresh fruit notes. A spicy note for the finish.

 **FOOD PAIRING:**

This rosé wine can be well enjoyed from the aperitif till the dessert: grilled meats, barbecues, stuffed vegetables, grilled fish, mellow cheeses and cool desserts with fruits.

 **LOGISTICS:**

For the 75 cl: palet of 750 bottles - 125 boxes of 6 bottles.

OR palet of 720 bottles - 60 boxes of 12 bottles.

For the 150 cl: palet of 240 bottles - 80 boxes of 3 bottles.

The wine is presented in a 75 cl or 150 cl Bordeaux « *Élégance* » bottle.