

Marie-Christine Rosé 2025

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

« At 70 years old and still inspiring, Marie-Christine is reinventing herself and celebrating her 70th vintage this year! »



GRAPE VARIETIES: 48% Cinsault, 34% Grenache, 18% Syrah



DEGREE: 13°0



TERROIR:

The estate jewel: 740 acres including 200 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 both velvety and elegant, expressing delicate notes of redcurrant, bringing freshness and indulgence. This velvety sensation continues harmoniously on the palate. The finish is marked by a subtle hint of minerality on the tongue and offers excellent length.



FOOD PAIRING:

"Iconic Rosé" from Château de l'Aumérade, Ideal with Mediterranean and Asian cuisine, Thai and Japanese in particular.



LOGISTICS:

The wine is presented in our special Marie-Christine bottle created out of Emile Gallé glass.
75 cl bottle: palet of 660 bottles - 55 boxes of 12 bottles.
75 cl bottle: palet of 480 bottles - 55 boxes of 6 bottles.
Also available in 37.5 cl, 50 cl, 150 cl and 300 cl bottles.

The wine is presented in our special Marie-Christine bottle, created from Emile Gallé vase. Marie-Christine is dressed up for a new collection with a screen-printed bottle! Registered design and property of the Fabre family.