

Haut Salettes Rosé


Region : Provence Var

Grape variety : Mourvèdre 53%, Cinsault 25%, Grenache 22%

Appellation : IGP Méditerranée



The wine and the vineyard

- Soil : sandstone
- Organic farming 
- The freshly harvested grapes are directly pressed to extract the first freshness of the juice. The fermentation, carried out with indigenous yeast, brings a greater aromatic complexity. A bleeding of cinsault brings an iodized persistence to this assembly.
- The wine is very little sulfited
- Bottled at the Château



Wine tasting

Colour : Coppery salmon

Nose : The first nose reveals greedy flavors of red fruits softened by fresh notes of vine peach.

Flavour : In contrast to the nose, on the palate, this wine reveals all its freshness before giving way to rounder aromas of stone fruits and spices.



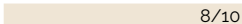
Tasting advice

Serving temperature : 12° C

Food and wine pairing : With most starters and summer dishes

Ageing potential : 5 years

WINE CHARACTER

Complex  8/10

Persistent  7/10

Fruity  6/10