

# Château Salettes Rosé

**Region** : Provence Var

**Grape variety** : Mourvèdre 70%, Grenache 30%

**Appellation** : AOP Bandol



## The wine and the vineyard

- Terrace farming, south-facing plots with clay-limestone soil
- Organic farming certified Ecocert since 2018.
- This wine is obtained by pellicular maceration in vats, by direct pressing on Grenache. Some bleeding of Mourvèdre will complete the blend. After cold settling, the alcoholic fermentation is carried out in thermo-regulated stainless steel and concrete vats.
- Bottled at the Château



## Wine tasting

**Colour** : Intense, salmon hues

**Nose** : Opens with aromas of raspberries, enhanced by notes of peach

**Flavour** : A subtle balance between fullness and vivacity. The finish is long, fresh and fruity on notes of white pepper.



## Tasting advice

**Serving temperature** : 10° C

**Food and wine pairing** : Grilled fish

**Ageing potential** : 10 years

## WINE CHARACTER

Complex  8/10

Persistent  8/10

Fruity  8/10