



CHANTROSE

AOP Côtes de Provence Rosé 2019

CHANTROSE was created in order to propose a premium quality rosé that is truly representative of the best Côtes de Provence rosé wines of the appellation.

To this effect, we have selected vineyard plots with an average age of 20 to 25 years that are implanted on soils composed of limestone for part and essentially of crystalline origin for the rest. These poor soils are well drained and it is this shallow ground with little humidity that enables the vines to yield excellent quality grapes for winemaking.

The warm temperatures inherent to the Mediterranean climate vary from one vineyard to another due to the diversity in landform and the amount of sunshine they enjoy. Variations in soil geology are also important. These desirable natural features are optimized to their full potential when tending to the vineyards and contribute to the complex aromatic palette of the different wines that compose the CHANTROSE blend. In vinifying this rosé wine our oenologist Pierre Vieillescazes has worked with rigor and great care to offer a result that represents its most beautiful expression.

- **Varietals:** 55% Grenache, 35% Cinsault, 10% Syrah.
- **Nature of the soils:** diversity of subsoil composition with crystalline massifs and limestone ridges.
- **Vinification and maturation:** the musts are obtained through slow pressing, they are then racked at 10°C (50°F) for 48 hours. This is followed by fermentation with added yeast at controlled temperature.
- **Alcohol:** 12.5 % vol.
- **Residual sugar per litre:** < 3 grams / liter.
- **Tasting notes:** Pale pink colour. Intense nose with a touch of red berries. Voluptuous mouthfeel with aromas of strawberries and gooseberries and floral notes of roses and honeysuckle. The harmony of flavours that reflects an outstanding terroir.
- **Ideal serving temperature:** from 8°C (46°F) to 10°C (50°F).

