



Cuvée la chapelle Sainte Roseline Cru Classé Rosé 2014

AOC Côtes de Provence (France), Rosé 2014

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IN THE VINEYARD

This vintage high-end wine is produced in limited quantity and comes from a selection of our best plots and meets the most stringent production to finally obtain perfect grapes. The Mourvèdre grape expresses itself perfectly due to the clay and chalk soil. Caring about the environment, emphasis is placed on cultural practices such as plowing the soil and maintaining grass-areas adjacent to the vines. These practices are intended to maintain fauna and flora, and therefore guarantee the health of the soil. We conduct a fruit volume control by stripping in order to ensure maximum sunlight in each grape.

WINEMAKING

The harvest is done by night to preserve the colour. In the cellar, the grapes are carried by a conveyor, avoiding the deterioration of the berries, then carefully sorted and de-stemmed. The berries are pressed gently with pneumatic inert presses, thus avoiding oxidation. The must is then racked, to obtain clear juice before fermentation. Temperatures are controlled throughout the fermentation to maximize the aromatic expression. Once it is completed, the wines are aged on lees with stirring. In January, the wines are tasted to determine the final assembly, then bottled.

GRAPES

Mourvèdre : 95%, Syrah : 5%

TASTING

The salmon-pink color is limpid and bright. The unique aromatic and refined complex nose develops aromas of grapefruit and exotic fruit. In the mouth it has a delicious balance due to a very nice natural acidity and concentration of the harvest which gives it length and complexity. While tasting one can experience an explosion of exotic fruit and citrus. The exceptional balance of this wine is due to a fine mix of denseness and vividness. This wine will enhance the flavors of Asian and Oriental cuisine, as well as rock fish or white meat.

SERVICE

Temperature: 12 to 14 ° C. Wine to keep for 3 years.

