

# **CHATEAU RIMAURESQ**

## **Rosé Classique - Cru classé**

### *Côtes de Provence*

#### **Technical information**

<b>Country:</b>	France
<b>Region:</b>	Côtes de Provence
<b>Appellation:</b>	Côtes de Provence
<b>Grape Variety :</b>	45% black grenache, 29% cinsault, 10% mourvèdre, 6% syrah, 4% carignan, 5% rolle
<b>Terroir :</b>	Sandstone and red shales, red clays
<b>Age of the vines :</b>	30 years average

#### **Vinification**

Their vinification starts with a long maceration in cold temperature-controlled stainless steel vats. During pressing, press and drop juices are separated and put to cold. After decantation, the clear juice will be separated and fermented at low temperature for 2 to 3 weeks. After fermentation, the rosés are aged on the lees. The malolactic fermentation is blocked and the wines are slightly filtered before being bottled.

#### **Tasting notes**

Vibrant, mineral-driven red berry and citrus fruit aromas with a touch of jasmine. On the palate strawberry blood orange flavors that flesh out with air. Dry, with a floral note on the finish.

#### **Best to drink**

In the next two years

#### **Wine pairing:**

Will perfectly go from the starter to the meal, with classical or refined cooking. It pairs at its best with marinated salmon, fried scallop and grilled lamb.

