

CHATEAU RIMAURESQ

Rosé R - Cru classé

Côtes de Provence

Technical information

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| Country: | France |
| Region: | Côtes de Provence |
| Appellation: | Côtes de Provence |
| Grape Variety : | 38% black grenache, 37% cinsault, 19% mourvèdre, 4% rolle, 2% ugni blanc |
| Terroir : | Sandstone and red shales, red clays |
| Age of the vines : | average 30 years |

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

A superb wine due to aging on the lees. Aromas of lemon, white peach, strawberry and brioche are echoed in the mouth with ample, round and silky bright fruits. Lingering notes of fresh herb and spiced fruits round out the finish.

Best to drink:

The next two years

Wine pairing:

A structured rosé, which can take the place of a red wine for pairing.

