

CHATEAU VAL D'ARENC

Rosé

Bandol

Technical information

Country: France
Region: Provence
Appellation: Bandol
Grape Variety : 80% Mourvèdre-10% Grenache-
10% Cinsault
Terroir : Clay-limestone marl soil
Age of the vines : Old vines with more than half over
45 years

Vinification

The grapes are vinified separately and then assembly at the end of the winter. After the harvest, 4 to 5 hours of maceration. Cold settling. Fermentation temperature controlled around 16 ° C
4 weeks fermentation.

Tasting notes

A deep and sophisticated rosé with great fullness in the mouth. The finesse and elegance carries through with white fruits and pink grapefruit. Zest of lemon plus dried apricot linger on the silky background.

Wine pairing:

This wine pairs perfectly pair with fish, white meat and exotic food.

