

# SAINTE-VICTOIRE

## ROSÉ 2022

AOC CÔTES DE PROVENCE SAINTE-VICTOIRE

### THE APPELLATION

The AOC Côtes de Provence Sainte-Victoire was created in 2005. It is born from a strict selection of parcels located at the Sainte-Victoire's foot, which have a particular microclimate: limestone and chalky soil, southern exposure...

This region enjoys a climate with slightly continental nuances. Protected from maritime influences to the south by the Monts Auréliens and the Sainte-Baume Mountain Range, it covers the hillsides of the upper Arc Valley. Sainte-Victoire's rocky ridge confirms this continental micro-climate and somewhat lessens the intensity of the Mistral wind. The Mistral can however blow very hard there, protecting the vines from disease.

### VINIFICATION

The grapes have been harvested mechanically in September. Destemming – Maceration during 6 to 8 hours – Pressing and fermentation in thermo regulated stainless steel vats. Estate bottled.

### TASTING NOTE

Beautiful peach-colored robe with silvery undertones.

The aromatic profile is elegant and complex, blending small fresh fruit, a floral frame, notes of exotic fruits.

The palate is tender and greedy, with aromas of raspberries, leaving a fresh and harmonious finish, coated and structured.

### GRAPES VARIETIES

Grenache & Cinsault



Château  
HENRI  
BONNAUD