

SAINTE-VICTOIRE

ROSÉ 2023

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



90 points Wine Enthusiast 2023



Chateau
HENRI
BONNAUD