

TERRE PROMISE

ROSÉ 2023

AOC CÔTES DE PROVENCE

THE APPELLATION

The Appellation Côtes de Provence extends for over 20 000 hectares. The terroir of the Côtes de Provence appellation is as beautiful for its vines as it is at their roots. The sub-soil represents complex geology that is particularly conducive to wine-making. Two large geological areas coexist in Côtes de Provence: one, to the north and West, is calcareous and the other is crystalline, to the south and east. The entire northern and Western zones of Côtes de Provence are made up of alternating hills and limestone ridges sculpted by erosion. Further east, facing the sea, sit the crystalline Maures and Tanneron Mountain Ranges. This crystal series is formed in part of eruptive rocks.

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

The robe is brilliant, salmon-colored with silvery reflections. Under a mineral frame, delicate aromas are expressed with a note of blackcurrant bud, an exotic frame.

The mouth presents a nice volume, a tension, notes of grapefruit, which characterizes a lemony, spicy and persistent final.

GRAPES VARIETIES

Syrah, Grenache & Cinsault



1 star : 2020 & 2018

Silver Medal : 2018



Château
HENRI
BONNAUD