



CHÂTEAU RASQUE

CUVÉE CHÂTEAU ROSÉ

APPELLATION Côtes de Provence

GRAPES

50% Grenache and 50% Cinsault grapes (rootstock 110R).

TERROIR

Stony clay and limestone soil. Eastern and southeastern exposure at an altitude of 230 metres.



TASTING NOTES

Our Château Rosé, made of 50% Grenache and 50% Cinsault grapes, presents a lovely light, bright pink colour with glints of gold. A highly aromatic nose featuring red berries dominated by strawberry and redcurrant. Vibrant, very lively and fruit-forward on the palate. It's luscious and long!

WINEMAKING

After harvesting all our grapes by hand, the crop is taken to the pneumatic press where light pressure will be applied. After 4 to 6 hours of maceration to achieve the desired colour, the first "saignée" juice is bled off before pressing, to make Cuvée Alexandra. The pressed juice is then used for our Cuvée Château. Each variety of grape is vinified separately, so the Grenache/Cinsault blend is only finalized after fermentation.



SERVICE
Serve at 8°



CAPACITY
75 cl



FOOD PAIRINGS

Serve at 8°C. Ideal with artichokes à la barigoule, langoustine fritters or Sisteron lamb grilled with herbes de Provence. Courgette flower fritters stuffed with ricotta. Tartare of fresh and smoked salmon with a touch of turmeric and Menton lemon. Small, grilled mullet with vine shoots from the winery, Camargue fine sea salt and milled pepper, accompanied by grilled root vegetables.