



# CHÂTEAU RASQUE

## CUVÉE ALEXANDRA 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

Cuvée Alexandra, which is made of 50% Grenache and 50% Cinsault grapes, has a light pink colour with glints of dusky rose. It is bright and shimmery, almost like silk. Its complex nose features a delicate, elegant combination of fruit-forward aromas of red berries, dominated by wild strawberry. The mouthfeel is lively, vibrant and above all luscious. This flavourful wine is a sure palate pleaser. You will taste hints of silky berry pot pourri rather than the alcohol. The finish is fairly long. A truly gourmet rosé.

### 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 11°/12°



**CAPACITY**  
75 cl



### FOOD PAIRINGS

Serve at 11-12°C. Ideal to pair with Provençal cuisine like fried mullet, grilled sardines, anchovies, a sea scallop carpaccio or pieds paquets with truffle stuffing. Wild sea bream tartare with Menton PGI lemon (zest and juice) and grated ginger. Chervil, fine sea salt from Camargue, milled red pepper and Nice AOC olive oil.