



CHÂTEAU RASQUE

CUVÉE CLOS DE MADAME ROSÉ

DESIGNATION Côtes de Provence

VARIETIES

85% Syrah and 15% Rolle grapes (rootstock 110R).

TERROIR

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



TASTING NOTES

Our Clos de Madame Rosé is made of 85% Syrah and 15% Rolle. Its lovely, light pink colour is silky and shimmering, revealing a few glints of dusky rose and always a gorgeous sheen. A delightful nose with floral and fruity aromas. You can already tell it is a distinctive wine with a nice fruity and floral complexity. It has an exotic side along with overtones of raspberry and wild strawberry. The mouthfeel is round, smooth and rich, fruit-forward with hints of pomegranate that pleasantly coat the palate for a very well-rounded experience. An infinitely fruity and long retro-aroma. This is not an everyday rosé but rather a wine that pairs superbly with fine cuisine.

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 this wine. Each variety of grape is vinified separately, so the Syrah/Rolle blend is only finalized after fermentation.



SERVING
Serve at 8°



PACKAGING
75 cl



FOOD PAIRINGS

Serve at 8°C. This magnificent wine goes fantastically with a nice John Dory baked in the oven with notes of citrus, turbot with caramelized shallots and figs, free-range veal ribs with a few chanterelle mushrooms, or white asparagus and morel mushrooms served with a casserole-roasted fillet of cod. Seawolf carpaccio with olive oil or seafood tapas. Tartare of fresh and smoked salmon with summer truffles. Pairs perfectly with vegetable tempura.