


Château de la Deidière Rosé

Côtes de Provence AOP, bottled at the premises



 **GRAPE VARIETIES:** 48% Grenache, 36% Cinsault, 16% Syrah

 **DEGREE:** 13°0

 **TERROIR:**

135 acres of small valleys lined with olive groves on a clay-limestone terroir with galets roulés (smooth pebbles).
Pierrefeu du Var.

 **VINIFICATION:**

Harvesting at the end of August and cold maceration with skins. Gentle pneumatic pressing and regulated fermentation at 16°C in the air-conditioned cellars.

 **TASTING:**

Soft pink powdered hue. This estate's rosés unveil fresh and a straight nose with redcurrant notes. The mouth is wellrounded with blackberry notes, a pleasant balance between acidity and fatness.

 **FOOD PAIRING:**

They are sensual, easy-to-drink wines for meals featuring Provence's wide range of flavours: lamb cooked 7 hours, "vegetable tian" or a nice chocolate mousse.

 **KEEPING AND SERVICE:**

Tasting: 12/13°C.

 **LOGISTICS:**

For the 75 cl bottle: pallet of 630 bottles - 105 boxes of 6 bottles.

The wine is presented in a 75 cl flûte à corset bottle (Provence bottle).