



CHÂTEAU LES VALENTINES

AOP Côtes de Provence La Londe

ROSÉ

SPICES & MINERALITY

Fine and delicate, Château Les Valentines Rosé is the emblematic cuvée of the estate. Its complex blend combined with the strength of the terroir gives it balance and character with a sapid mineral touch as well as a frank and smooth length.

Dress : Pale with salmon pink reflections

Nose: Fresh and airy with notes of huckleberry, pink pepper and fresh spices

Aromas: Notes of citrus, exotic fruits and star anise

Food and wine pairings: Pasta with shellfish, stuffed vegetables, fish, Asian cuisine, seasonal salads, fruity desserts.



Stuffed peppers



Tuna ceviche



Veal fillet



Cinsault (50%), Grenache (50%),



40 years
Mica schist soil



2 to 3 years



8 to 10 °C



Skin cold maceration in stainless steel tanks, controlled temperature during alcoholic fermentation around 18°C



Traditional culture, permanent ploughing, no weeding nor insecticides, organic certified by Ecocert



50 cl, 75 cl, 150 cl, 300 cl & 600 cl

