



Vignoble familial depuis 1760

CHATEAU DE POURCIEUX

CÔTES DE PROVENCE

AOP COTES DE PROVENCE ROSÉ

Stock: Vintage derived from the blend of Syrah, Grenache, Vermentino Cabernet-Sauvignon and Cinsault grapes.

Soil: Chalky, gravelly clay, part terraced, part on slope.

Climate: Mediterranean, tempered by natural and local factors: altitude, 300 meters, proximity of the **Sainte-Victoire Mountain** which provides shelter from the violent intrusion of the chill "Mistral" wind on its way from the Alps to the Mediterranean...

Vinification: Once the grape and its stalk have been separated and the harvest sorted, vinification proceeds according to tradition, one variety at a time : bleeding after several hours and pellicular maceration at low temperature. To ensure quality, pressing is applied by three pneumatic presses. Alcoholic fermentation takes several days at a constant low temperature.

Maturation: In enamelled tuns immediately after racking and fermentation. Clarification occurs in December, filtration in January, blending of the different varieties from their separate tuns one month later. Each "tasting" is subjected to concerted deliberation involving our "œnologue" and "maître de chai".

Tasting: A pale and shiny pink with pretty lychee reflections. Beautiful freshness and aromatic finesse that are declined on tender notes of citrus fruits (pomelo). Lychee and jasmine to perfect the expression of this wine. An attack in the mouth on red fruits such as gooseberry and raspberry dominates and brings elegance before concluding with a small saline note.



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