

Château de la Deidière Rosé

Côtes de Provence AOP, bottled at the premises
Pierrefeu-du-Var



GRAPE VARIETIES: 37% Grenache, 39% Cinsault, 24% Syrah



DEGREE: 12°5



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:

Beautiful pale pink color. Very fresh nose with notes of white melon, peach and plum.
Full-bodied on the palate. Appreciable tension on the finish.



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.



LOGISTICS:

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

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