

CHATEAU DE POURCIEUX

CÔTES DE PROVENCE

Sainte Victoire

CHATEAU DE POURCIEUX
A.O.P. Côtes de Provence – Sainte-Victoire
ROSÉ



Family vineyard since 1760

Stock: Vintage derived from the blend of Syrah and Grenache 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...

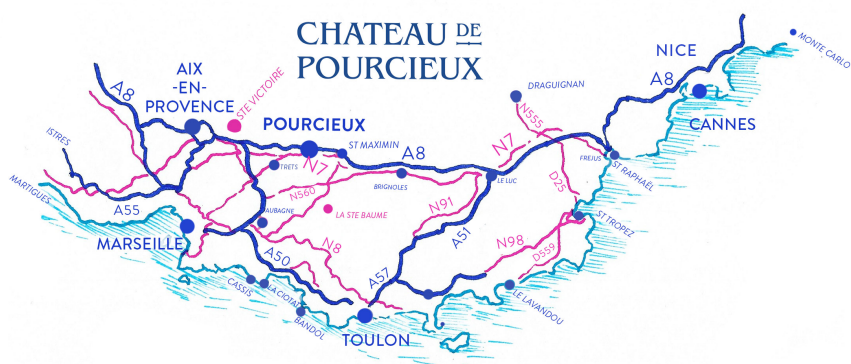
Vinification: Once the grape and its stalk have been separated and the harvest sorted, vinification proceeds according to tradition, one variety at a time : bleeding after several hours and pellicular maceration at low temperature. To ensure quality, pressing is applied by three pneumatic presses. Alcoholic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

Comments: Elegant and pale pink color.

Rich nose with red fruits, peach, litchi notes and a touch of spices.

This well balanced and harmonious rosé brings strawberries and raspberries aromas in mouth. Nice freshness and gourmet finish.



1 Rue de la Croix
83470 Pourcieux

Tél : +33 494 597 890
chateau@pourcieux.com

www.chateau-de-pourcieux.com

