

CHÂTEAU LA MARTINETTE ROSÉ WINE 2020



LA
MARTINETTE
— · CHÂTEAU · —



*Our estate's reference for its density,
complexity and depth.*

Elaborated to satisfy our high-standard Michelin-starred clientele, this cuvée is characterised by the parcels its grapes come from. This genuine gastronomy rosé wine will exalt the best culinary creations of our region.

BLEND & WINEMAKING PROCESS:

Grapes: Syrah 32% / Cinsaut 27% / Rolle 24% / Grenache 17%

Alcohol degree: 13%

Harvested at dawn, when the temperatures are the lowest, grapes are immediately taken to the winery in order to preserve their freshness. They are then pressed and put into thermo-regulated stainless-steel tanks for fermentation. The wine ages on its fine lees during several months.

SENSORIAL CHARACTERISTICS:

A bright colour varying from a nice melon to a salmon pink. A frank nose with delicate nutmeg hints which enhance the fruitiness of wild peach aromas. A powerful, energetic and round mouth which draws out on a very long and saline finish, typical of our estate hard limestone soils.

WINE & FOOD PAIRING:

Château rosé wine's aromatic richness pairs gorgeously with marinated fish, grilled king prawns, exotic cuisine and red fruit desserts.

