

# CHÂTEAU LA MARTINETTE ROSÉ WINE 2023



LA  
MARTINETTE  
— · CHÂTEAU · —



*The spirit of the estate for its purity,  
complexity and depth.*

This signature wine bears the imprint of our limestone terroir. It is the perfect reflection of the blossoming of our typically Mediterranean grape varieties: harmonious flavours and sensations. This wine will be able to magnify your most beautiful culinary creations.

#### BLEND & WINEMAKING PROCESS:

#### GRAPE VARIETIES

Grenache 42% - Cinsault 38% - Rolle 12% - Syrah 8%

#### ALCOHOL DEGREE

13%

Harvested at daybreak, when temperatures are lowest, the grapes are brought to the winery as quickly as possible to preserve their freshness. They are then pressed and vatted for a temperature controlled fermentation. At the end of this process, the wines are racked and then aged on fine lees for several months.

#### SENSORIAL CHARACTERISTICS:

A light peach color with brilliant highlights. A fine, expressive nose with gourmet aromas of peach red berries and citron. A balanced, round palate with an intense mineral finish, typical of our estate's limestone terroirs. A beautiful, supple expression with a fresh finish.

#### WINE & FOOD PAIRING:

Its aromatic richness and finesse allow the Château rosé wine to accompany grilled red mullet with seasonal vegetables, prawns with garlic and parsley and fruit desserts.

