

REFLETS D'ARGENS ROSE WINE 2018



LA
MARTINETTE
— · CHÂTEAU · —

An elegant and daring style, this extraordinary wine is made from red and white grapes grown on our limestone soils.

This wine reflects all the creativity and know-how of our estate. It is composed of a blend of three typical grape varieties of Provence: one for structure, one for freshness and one for finesse. These grapes come from the oldest plots of the estate and express our clay-limestone soil with strength.

BLEND AND WINEMAKING PROCESS:

GRAPE VARIETIES

Grenache 40% - Cinsault 40% - Vermentino 20%

ALCOHOL DEGREE

13,5%

Carefully harvested at dawn, the grapes are delicately pressed in whole bunches to extract only the best and most delicate juice. Fermentation is conducted in 500L barrels. The wines are aged for 8 months on the lees before bottling. This particularity brings

complexity and originality to our wine. An additional 6 months of ageing is then carried out in the cellar before offering the wines for sale.

SENSORIAL CHARACTERISTICS:

A nice pale salmon colour. A delicate nose successively opening on white flowers and roses, deepening on citrus fruits like mandarin and grapefruit. The mouth is smooth and dense with notes of finely toasted precious wood and beeswax brightened up by subtle hints of juniper berries. The finish is remarkably long.

WINE & FOOD PAIRING:

This delicate wine goes wonderfully well with pretty shellfish such as scallops, cockles or lobster. It also goes well with white meats and foie gras.

