

REFLETS D'ARGENS ROSÉ WINE 2017



LA
MARTINETTE
— · CHÂTEAU · —

*A blend of three typical Provence grapes: one for structure,
one for freshness and one for finesse.*

The grapes exclusively come from the oldest parcels of the estate, the only ones able to fully express the clay-limestone terroir of Château La Martinette.

BLEND AND WINEMAKING PROCESS:

Grapes: Grenache 40% / Cinsaut 40% / Rolle 20%
Alcohol degree: 13,5 %

Carefully picked at dawn, the full bunches of grapes are smoothly pressed to only extract the best and most delicate juices. The fermentation is led in 500L barrels. The wine is then aged during 8 months on its lees before bottling. Another 6-month aging in bottle is conducted.

SENSORIAL CHARACTERISTICS:

A nice pale salmon pink 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:

Reflets d'Argens pairs perfectly with shellfish and crustaceans, lightly spicy Asian courses, and delicately cooked white meat.

