

ROLLIER ROSÉ WINE 2022



A blend of typical Mediterranean grape varieties of Provence for a bright and tasty rosé wine.

Only the musts of the first juices and the hearts of the press are selected to compose the assembly of our Rollier rosé wine, that is to say 80% of the extraction of the grape juice only. This wine can be savored at all your moments of pleasure.

BLEND & WINEMAKING PROCESS:

GRAPE VARIETIES

Grenache 42% - Tibouren 23% - Cinsault 19% - Syrah 10% - Vermentino 6%

ALCOHOL DEGREE

13%

100% of the grapes that make up this wine come from the clay-limestone soil of our estate. They are sorted in the vineyard and picked up at daybreak in order to preserve a maximum of freshness and aromas. The pressing is slow and delicate, followed by a static settling and a fermentation in thermo-regulated

stainless steel tanks. Once the blending is done, the wine is aged in vats for several months on fine lees before bottling.

SENSORIAL CHARACTERISTICS:

A light peachy pink color. A delicate and elegant nose that reveals aromas of peach, medlar and white flowers. The mouth is tender and crisp with greedy citrus flavors sublimated by notes of lemon zest. The finish is characterized by its intense freshness. A well-balanced and elegant wine that can be appreciated from its youth.

WINE & FOOD PAIRING:

This fresh wine is perfect for convivial occasions, an aperitif with family or friends. It will be the ideal companion of summer starters such as vegetable tartar, red mullet crudo, fish carpaccio or white meat with lemon.

LA
MARTINETTE
— · CHÂTEAU · —

