

# PRESTIGE ROSÉ 2018, CHATEAU STE-ROSELINE

104074QC-STK | 750MLX12 | 14.00 %

COLOR  
**ROSE**

VARIETY  
**GRENACHE/CINSAULT/SYRAH**

COUNTRY  
**FRANCE**

REGION  
**PROVENCE**

APPELLATION  
**CÔTES DE PROVENCE**

VINTAGE  
**2018**

**\$27.55**



**YOUR  
NOTES**

COLOR

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BOUQUET

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PALATE

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TERROIR

**Clay-limestone soil.**

PRODUCER

**CHATEAU STE-ROSELINE**

AGRICULTURE

**Sustainable Practices**

VINIFICATION AND AGING

**Grapes are pressed gently with pneumatic presses to keep the tannins in. The must is then settled to give a clear juice prior to alcoholic fermentation. Temperatures are kept at 16-18°C throughout alcoholic fermentation, which takes 10 to 14 days. After this stage the wine is drawn from coarse lees**

TASTING NOTES

**The light pink color is clear and glossy. The intense bouquet combines red fruit notes and a typical nose expressing english sweets. On the palate, a lively attack gives way to a long finish expressing the freshness of Provence rose s.**