



CHATEAU SAINT-PIERRE “TRADITION” ROSÉ

AOC Côtes de Provence

Rosé Blend:

40% Grenache

60% Cinsault

Tasting Notes:

Elegant pale color with traditional salmon-pink tints. Fresh fruit nose of white peaches with hints of spice evolving into aromas of apricot, guava, and exotic fruits. Full on the palate with good acidity - a crisp rich wine with flavors typical of the unique Chateau Saint-Pierre soil. Complex and balanced with a luscious long finish.

Winemaking:

The grapes are hand picked and macerated in a vat for 18 hours. The temperature is strictly controlled at 14°C. The grapes are gently pressed and decanted for 24 hours before alcoholic fermentation. The rosé wine then undergoes malolactic fermentation to bring out the earth aromas and develops the roundness and length on the palate. The wine is then kept in vats until bottled.

Pairings:

Fish & Shellfish, Pasta, Sushi, Asian, Pork, Pizza, Cheese & Crackers, Chicken & Turkey, and Salads.

LUXE
WINES & SPIRITS

