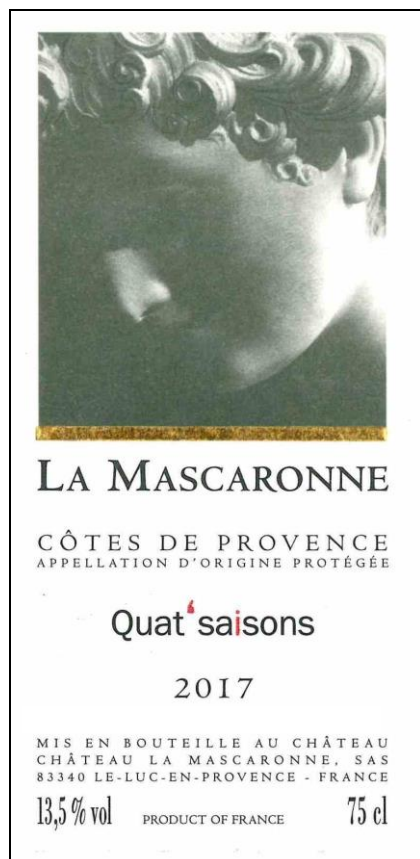


CHATEAU LA MASCARONNE

A.O.P Côtes de Provence

Rosé 2017

Quat'Saisons



APPELLATION : A.O.P Côtes de Provence

GRAPE VARIETY : Grenache (30%) – Cinsault (55%) – Syrah (15%)

TERROIR : Clay / limestone slopes with small stones

YIELD : 30 hl/ha

HARVEST :

- Handpicked at the coolest time of day, two hours before daybreak, into small containers (30 kgs)
- Sorted in the vineyard and again at sorting table by the cellar door

VINIFICATION :

- Lightly pressed (pneumatic press) after several hours of maceration.
- Fermented at low temperature to preserve all the aromas (15-16°C)
- Use of Nitrogen blanket in press and tanks to avoid oxidation.

TASTING NOTES (tasted in January 2018 with our Oenologues)

- **Appearance:** Very beautiful and luminous pale peach.
- **Nose :** Subtle, distinguished by its complexity with aromas of white peach and citrus with a hint of lemon zest.
- **Taste :** Well rounded, gourmand and smooth, accompanied by a delicate freshness
- **Finish:** Wonderful long aftertaste

AGING POTENTIAL: Delicious now and for a further eighteen months

FOOD PAIRING: Grilled red mullet with fennel.
White meats

This cuvée is regularly recognised in the major competitions (Concours Général Agricole Paris, Les Vinalies, Concours des Vins de Provence, Grands Vins de France Maçon) as well as in leading Guides (Gilbert & Gaillard, Hachette...) Please ask for the list of Medals awarded over past years