

Mathilde Chapoutier  
sélection



# Rosé Grand Ferrage Côtes-de-Provence

Vintage:  
**2020**

Grapes:  
**Grenache Noir  
Syrah  
Cinsault  
Rolle**

Region/Appellation:  
**Rhône Valley  
AOP Côtes-de-  
Provence**

Alcohol by Volume:  
**12.5%**

Drinking Window:  
**2020-2022**

## Winemaker Notes

The Rosé Grand Ferrage is a clear, pale pink with highlights of purple. The nose offers complex aromas of peach, citrus and exotic fruits. This palate is full and delicious on entry followed by notes of citrus, grapefruit and white-fleshed fruit, showing a subtle soft character complemented by a fine acidity which adds structure.

## Vineyard

Located at the foot of the Sainte-Victoire and Aurélien mountains in the commune of Pourcieux, the parcels have a wide array of exposures and terroirs creating complex wines. The soil is clay-limestone.

## Winemaking

Harvest is carried out at night by machine to keep the grapes as fresh as possible. Short, cold maceration on the skin, followed by direct pressing. The grapes are protected against oxygen during this process to preserve the aromatic precursors. Low temperature alcoholic fermentation. The wine then ages for 5 months in stainless steel vats.

## Food match

Mediterranean buffet, barbecue or beef carpaccio with Parmesan shavings.

