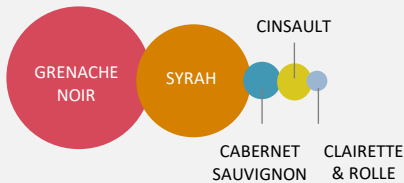


Mathilde Chapoutier sélection

Côtes de Provence ORSURO 2022

Mathilde Chapoutier Sélection inspires wine lovers to celebrate Discovery, Simplicity, and Conviviality. The compass symbolizes Mathilde's journey beyond the Rhône Valley and her discovery of these terroirs.

Varietal Composition:



Technical Overview:



Alcohol by Vol:

13%

Total Acidity:

3.35g/L

Sugar:

<0.25g/L

Acidity:

4.76g/L

Aging:

5 months In stainless steel vats

Serving Temperature:

10-12°C / 50-53 °F

Drinking Window:

Now through 2025

Food Pairing Ideas:

Mediterranean cuisine or barbecue, carpaccio with Parma shavings. Crisp salads with citrus and toasted nuts, herbed goat cheese, or enjoy on its own!



The Vineyards in the Hills of Provence

Located east of Aix-en-Provence, at the foot of the Sainte-Victoire and Aurélien mountains, the vineyards here exhibit a wide array of exposures and soil-types that help to create complex wines. The label identifies the wine with its soil and locality.

Orsuro is named for the North / North-East icy winds that blow on the Bouches-du-Rhône and are known as Orsuro in the Provençal language, Marseillais, in homage to the Great Bear.

Harvest

The 2022 vintage in Provence was marked by the absence of the seasons, with average temperatures of 11°C / 51.8°F, sunny days and little rainfall. Pruning occurred late compared to the previous vintage yet was not impacted by the spring frosts. A cold spell gave way to a mild and dry spring, allowing the vines to develop quickly and in good conditions. Flowering was healthy with advanced phenological stages due to the dry winter. This, combined with the heat of summer, lead to early veraison followed by an early harvest. A short rainfall in August replenished the soils and set the grapes up for successful maturation on vine.

Winemaking

Crafting the best Rosé requires great care and timeliness. To ensure maximum freshness and vibrancy, harvesting is carried out at night and quickly brought into the cellar, where grapes undergo a short, cold maceration on the skin, followed by direct pressing and a cool vinification in stainless steel tanks to preserve aromatics.

Tasting Notes

Full and delicious upon entry, followed by notes of citrus, grapefruit and white-fleshed fruit, showing a subtle soft character underpinned by a fine acidity, which adds structure and a refreshing finish.