

COLLECTION

# CHÂTEAU LA VERRERIE ROSÉ

2022 VINTAGE

AOP LUBERON

65% GRENACHE NOIR

30% CINSAULT

5% MOURVÈDRE

SERVING TEMPERATURE 8-10°C

STORING TEMPERATURE 10-14°C



### Appearance

Clear and bright in color with a lovely shine, pale pink with purple hues.

### Nose

Very expressive aromas: citrus such as pomelo and currant.

### Palate

The attack reveals a pleasant and very flavorful structure. Mid-palate, the texture is finely underscored by a delicious tangy touch, giving this wine an elegant long finish. The finish is bursting with flavor with delightful hints of tart red berries and some zesty notes.

### Food and Wine Pairing

Grilled scorpion fish fillet.  
Vegetable loaf with goat cheese and tomato confit.  
Veggie idea: watermelon, vegan feta & mint salad.

### THE 2022 VINTAGE

After a cold and very dry winter, with several days of frost, the bud break was in the first half of April. Beginning in May, temperatures were above seasonal norms and rainfall was historically low. In June, temperatures reached 40 °C in the shade, marking the beginning of a heat wave that then lasted until September.

A heat wave and severe drought lead us to tend to the vineyard more than ever to help it withstand the extreme conditions: yarrow and valerian herbal tea, braiding the vine to avoid pruning, and mechanical and manual work done preferably in the early morning so as not to stress the vine.

The vineyard's resilience surprised us all. The grape juices are very aromatic for reds picked in full phenolic ripeness. The aromatic profiles are fresh and the palates are very smooth.

### WINE MAKING

Harvesting by machine, partially at night. Manual sorting upon arrival. Crushing. Draining of the juices and direct pressing. Vinification by grape variety. Fermentation at 16° for 20 to 25 days.

*la Verrerie*  
CHATEAU

PLEASE DRINK RESPONSIBLY.