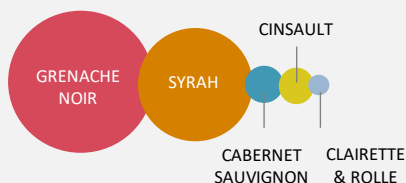


Mathilde Chapoutier sélection

Côtes de Provence ORSURO 2023

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 fine 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 2026

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 2023 harvest was marked by a cool spring and a hot summer. With a historically dry and mild winter, the vines came to life earlier. It was a stressful start of the season. Managing through the frost, bud-burst thankfully spread evenly through the month of May. At the start of the season, bunches began to form nicely. Spring was cool and a bit rainy, but vegetative growth was perfect. A hot summer allowed the vines to stay healthy from the wet spring. Harvest began on August 23 during the night until sunrise to avoid the heat of the day. The end of the month was welcomed with a thunderstorm that replenished the grapes' hydric stress, relieving the vines and staggering the harvest. Vintage 2023 in Provence produced ORSURO resulting in a balanced rosé, with beautiful colors and welcoming, refreshing aromas.

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.