



**LA MASCARONNE**  
Provence Rose  
2003



Predominantly Cinsault, blended with Syrah and Grenache, made by saignée method. Pale pink color. Very well balanced with a wonderful after-taste. Served chilled as an aperitif, with salad, grilled meat, fish and goat cheese.

***Welcome to La Mascaronne***

The gently sloping vineyards of La Mascaronne lie in the heart of Provence, just outside the medieval village of Le Luc, with château, cellar and vines enclosed by a sheltering forest of oak and pine.

With low yields and hand harvesting into small containers, the 50ha of vines produce intense well-structured reds, pale yet substantial rosé and a small quantity of white - all within the Côtes de Provence appellation.

Long renowned for the quality of its wines due to the nature of the soil - chalk/clay hills completely covered with small stones and ideal climate, the recent major investment in wine-making technology and viticulture is yielding wines of an exciting excellence.



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