

France


LE CENGLE

**Chateauneuf le Rouge,
 Cotes de Provence**

**Rose wine made with grapes grown according to
 sustainable farming practice**




The History


 The vineyards Côtes de Provence rosé Château de la Galinière cover 30 hectares at the foot of the plateau Cengle next to Aix-en-Provence, in the town of Châteauneuf le-Rouge. The soil is poor and shallow, consisting mainly of clay, limestone and bauxite. It is the latter which gives it its characteristic red color. The vines are on average 15 years old and are located 300 meters above sea level. Caring for the vines (trellising, budding, leafing, green harvesting...) ensure high quality grapes. Mechanical harvesting is carried out at night to harvest the grapes in cooler temperatures. Upon arrival at the winery, the grapes macerate for a few hours before being pressed to amplify the aromatic potential. Fermentation in stainless steel tanks is carried out at a low temperature (14°C). Yield: 55 hectoliters / hectare.

The Grape

Rose of Grenache, Vieux cinsault, Syrah

Tasting Note


 Crystalline salmon-pink in color with pale pink hues. Expressive nose of exotic fruits with a nice minerality. The palate is fresh and ample, it evolves on white peach and litchi notes. The finish is long accompanied by a nice finesse and freshness. Its freshness is appreciated as an aperitif, with anchovy or eggplant caviar. This wine is the perfect companion for your summer meals: salads, ratatouille, tian, Provencal tomatoes, grilled meat, white meat, but also fish dishes, cooked or raw. Pairs well with light cheeses such as ricotta.

