

# Rosé 2010



Degree 12,86 % vol.

Total Acidity : 3,69 g/l

pH : 3,25

## CHATEAU DE POURCIEUX

### Côtes de Provence

**Stock** - Vintage deriving from the blend of three varieties of grape prominent in our vineyard : Syrah, Grenache, and Cinsault.

**Soil** - Chalky, gravelly clay, part terraced, part on hillside.

**Climate** - Mediterranean, tempered by natural, regional factors : altitude, 300 metres, proximity of the Sainte-Victoire massif sheltering it from intermittent intrusions of the chill "Mistral" wind on its way from the Alps to the Mediterranean...

**Yield** - Approximately 45 hectolitres per Hectare (2.47 acres).

**Harvesting** - Mechanical ...using a Braud 2420 harvester equipped with the latest articulated harvesting head, equally respectful of vine and grape. It invites intervention in the early mornings and even in the cool of night when the crop is at its freshest....an essential precaution for production of quality wines.

**Vinification** - Once the grape and its stalk have been separated and the harvest sorted, vinification proceeds according to tradition, one variety at a time : bleeding, after four to six hours' pellicular maceration at a temperature approaching 10° C. To ensure quality ; pressing is applied by a pneumatic press. Alcoholic fermentation takes from 12 to 16 days at a constant temperature of approximately 16° C.

**Maturation** - In enamelled tuns immediately after racking and fermentation. Clarification occurs in December, filtration in January, blending of the different varieties from their separate tuns one month later. After many "tastings", each is subjected to concerted deliberation involving our oenologist and "maître de chai". (master of the cellars).

**Tasting commentary submitted by our oenologist, Bernadette TOURELL.**

This wine has a light rose colour with a shade of raspberry. An encouraged nose denotes red berries, gooseberry, citrus and a reminder of verbena. The entry announces freshness. The distinguished aromas of raspberry, strawberry and red currant are revealed and boosted by an elegant kick of minerals.

**Observations** - As is true of our white wines, in order to make the most of its fresh and lively fragrance, our rosé is best consumed during the year succeeding its vintage. When served moderately cool, between 10° C and 12° C, it is an ideal apéritif, particularly appropriate with light meals : grills, white meat, terrine of scallops, salad of small red fruits etc. It goes without saying that this is a perfect accompaniment for Provençal and Asian cuisines.



A N N O

D O M I N I

1 5 1 9