

Rosé 2010

Sainte-Victoire



Degree 12,83 % vol.

Total Acidity : 3,57 g/l

pH : 3,27

CHATEAU DE POURCIEUX

Côtes de Provence - Sainte-Victoire

Stock - Vintage deriving from the blend of two principal varieties of grape in our vineyard : Syrah and Grenache, planted on choice patches of land eminently suited to A.O.C. Côtes de Provence Sainte-Victoire.

Soil - Chalky, gravelly clay, part terraced, part on slope.

Climate - Mediterranean, tempered by natural, local factors : altitude, 300 metres, proximity of the Sainte-Victoire massif which provides shelter from the violent intrusion of the chill "Mistral" wind on its path from the Alps to the Mediterranean...

Yield - For this vintage, approximately 40 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 allows intervention in the early mornings and occasionally in the cool of night when the crop is at its freshest.

Vinification - Once the grape and its stalk have been separated and the harvest sorted, vinification proceeds in to traditional order : bleeding one variety at a time after 4 to 6 hours' pellicular maceration at a temperature as near as possible to 10° C. To ensure quality pressing is applied by a pneumatic Bucher 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, and blending of varieties, each from its separate tun, a month later. After many tasting sessions, each is subjected to concerted deliberation involving our oenologist and "maitre de chai". (master of the cellars).

Tasting commentary by our oenologist, Bernadette TOURELL.

It is a gleaming and luminous pale pink coloured wine with a subtle shade of litchi fruit. Combined with efflorescence the delicacy and complexity of the nose features a redolence of raspberry, currant and white peach. Upon entry a feeling of freshness dominates. Raspberry, currant and citrus fragrances come after and allow a nice length. Once more a wine characterised by a distinctive locality.

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



A N N O

D O M I N I

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