



CHÂTEAU DES BORMETTES

CÔTE & MER ROSÉ

AOP Côtes de Provence 2023

FROM THE VINEYARD

Geographical location

50% lowlands / 50% hillsides

Soils

Schist / Sand / Clay / Silt

Average age of the vines

16 years

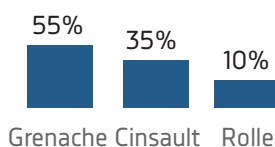


Recognition of quality

HEV 3

TO THE CELLAR

Grape varieties



Grenache Cinsault Rolle

Alcohol by volume

12%

Winemaking process

Concrete vats

Maturing

Stainless steel vats
4 to 10 months

Production

190,000 bottles

TO THE CONSUMER



Flavor profile

Light-bodied
Fresh
Fruity
Mineral



When to serve ?

Aperitif
BBQ
Picnic
Lunch with friends



Wine tasting

With its pale pink color, this rosé offers a generous bouquet of white peach, melon, hawthorn and crisp red fruit.

On the palate, this rosé offers a fresh attack, a flattering, juicy aromatic framework in perfect harmony with its acidity, and a salinity in the finish that is thirst-quenching and awakens our taste buds.

Serving temperature

8 to 10 degrees °C

Aging potential

2 years



Wine pairing suggestions

Green tapenade, grilled shrimp on a skewer, smoked ham and basil bruschetta or goat cheese rolls.