



CHÂTEAU DES BORMETTES

# INSTINCT PARCELLAIRE ROSÉ

AOP Côtes de Provence La Londe 2023

## FROM THE VINEYARD

### Geographical location

60% hillsides / 40% lowlands

### Soils

Schist & quartz / Clay / Silt / Sand

### Average age of the vines

18 years

### Harvest

Hand-picked

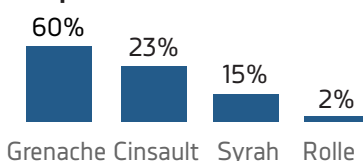


## Recognition of quality

☐ HEV 3

## TO THE CELLAR

### Grape varieties



### Alcohol by volume

12%

### Winemaking process

Stainless steel tanks  
Cold pre-fermentation  
Extraction of the lees

### Maturing

Stainless steel tanks / 5 months

### Production

10,000 bottles

## TO THE CONSUMER



### Flavor profile

Mineral  
Fine  
Fruity  
Gastronomic



### When to serve ?

Family dinner  
Romantic dinner  
Business lunch



### Wine tasting

Behind its coral color, this elegant wine reveals discreet aromas of jasmine, peach and grapefruit.

On the palate, a smooth, subtle rosé with Mediterranean fruit and garrigue aromas, reflecting the essence of our hills. The deliciously Mediterranean, mineral and persistent finish is the perfect signature of our seaside terroir.

### Serving temperature

8 to 10 degrees °C

### Aging potential

3 years



### Wine pairing suggestions

A verrine of crab and avocado, a seafood platter, salmon tartar with aniseed or extra-aged mimolette.