



CHATEAU LES CROSTES

A.O.C. Côtes de Provence

Château les Crostes Rosé

40% Cinsault - 60% Grenache

Limestone and clay soil.
Yield: 40hl/ha.

Vinification :

Hand picking harvest into stainless steel trailer.

Grape varieties are vinified separately.

A selective picking of the grapes before a very short pneumatic pressure. Decanting before alcoholic fermentation with control of temperatures. Tartaric stabilization before bottling.

Very pale rosé with rose reflects and a nice bouquet of raspberries and citrus fruits. A very fresh, delicate and elegant rosé with a lively attack. Best to be served with all your summer dishes, grilled fish or vegetables.

Drinking-temperature : 8°C - 12°C.

