



Château d'Astros, Absolu, Rosé, 2022

AOP Côtes-de-Provence.

The story of Château d'Astros reads like a novel: an epic fresco of more than eight centuries, in which Knights Templar, Renaissance men and the bourgeoisie of Marseille intermingle. Bernard Maurel, the current owner, gave a new impetus to the estate in 1963. Today, the family business is run by son (and priest) Bruno and cousins. Nestled among 680 hectares of unspoiled nature, bathed in light, and where life prevails, the 80 hectares of vineyard are now farmed organically.

PRESENTATION

The fruit of the estate's oldest vines, develops into powerful and wonderfully complex aromas, creating a vibrant and fresh "provençal" rosé.

IN THE VINEYARD

The estate has always favored gentle methods farming and winemaking methods. For here, all comes together: the generous sun, the cool breeze of the local wind, and its cleansing power, and above all the diversity of its soils with on the banks of river Argens (with alluvial soils and clay-limestone terroirs).

WINEMAKING

Harvesting is done at night to limit oxidation and to preserve the fruits. Limitation of inputs to reduce the use of sulfites (SO2). Traditional winemaking at low temps in stainless steel vessels enabling for wonderfully complex and vibrant aromas.

VARIETALS

Grenache noir 50%, Syrah 30%, Mourvèdre 20%

13.5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

T° of service: 8°C / 46°F.

AGEING POTENTIAL

Enjoy all year long, 5 years

TASTING

This wine was partially oak aged (in a very small portion though), which broadens the texture and softens its acidity, while a whisper of toastiness adds to the richness and concentration. Spice and a touch of nutmeg are integrated with the strawberry flavors and final freshness. Its weight and density (with a touch of tannins) make it perfect for food.

REVIEWS AND AWARDS



91 (2021)

Roger Voss, Wine Enthusiast, 01/09/2021









