



CHANROSE

Chanrose - AOP Côtes de Provence White 2024

AOP Côtes de Provence, Provence, France

CHANROSE was created in order to propose a premium quality white wine that is truly representative of the best Côtes de Provence white wines of the appellation.

PRESENTATION

To this effect, we have selected vineyard plots with an average age of 20 to 25 years that are implanted on soils composed of limestone for part and essentially of crystalline origin for the rest. These poor soils are well drained and it this shallow ground with little humidity that enables the vines to yield excellent quality grapes for winemaking.

The warm temperatures inherent to the Mediterranean climate vary from one vineyard to another due to the diversity in landform and the amount of sunshine they enjoy. Variations in soil geology are also important. These desirable natural features are optimized to their full potential when tending to the vineyards and contribute to the complex aromatic palette of the different wines that compose the CHANROSE blend. In vinifying this white wine our oenologist Pierre Vieillescazes has worked with rigor and great care to offer a result that represents its most beautiful expression.

TERROIR

Nature of the soils: clay-limestone.

WINEMAKING

Temperature-controlled.

VARIETALS

Rolle 90%, Ugni blanc 10%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

Ideal serving temperature: from 10°C to 12°C.

TASTING

Pale colour with water green hues. Nose with notes of citrus fruit. Full-bodied and round in the mouth.

