



Provence , Château Grand Boise, AOC Côtes de Provence, Rosé

AOC Côtes de Provence, Provence, France

Nestled between Mount Sainte-Victoire and Sainte-Baume, Château Grand Boise enjoys a special continental climate. Since 1610, it's evolved from varied farming to exclusive winemaking. Its 30-ha vineyard, amidst a vast 400-ha estate, stretches from 320 to 650 meters high, enriching its organic wines with unique traits. Grand Boise has recently upgraded its winery with cutting-edge grape processing methods.

PRESENTATION

Château Grand Boise has recently upgraded its winery facilities and machinery. State-of-the-art anaerobic transport, a cutting-edge sorting table, and precise destemming techniques guarantee the use of only the finest whole grapes, discarding any damaged ones and stalks. To ensure the harvested grapes and the must receive delicate handling, transfers are conducted either through gravity feeding or with the gentle assistance of a peristaltic pump. The Sainte Victoire cuvée is the hallmark of Grand Boise, crafted from the finest Sainte-Victoire classified vines. These wines undergo a meticulous vinification process, aimed at enhancing their aromatic richness.

TERROIR

Discover Provence's distinctive high-altitude vineyard, a haven where our Château Grand Boise wines find their freshness, balance, and depth. Nestled on clay-limestone and pink marble, the vines predominantly grace the northern slopes. Here, we embrace cultivation practices that are deeply rooted in natural methods.

WINEMAKING

Handpicked Harvests and Nature's Magic at Work! The winery captures clarity in every drop through direct pressing. The vinification? Purely natural, no commercial yeasts here – just the charm of indigenous ones. Grand Boise secret blend? A dance of flavors in a mix of stainless steel and concrete tanks, uniquely tailored for each grape varietal, culminating in perfection just before bottling. Taste the difference in every sip!

VARIETALS

Svrah 50%, Grenache noir 40%, Cinsault 10%

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Sourced from vineyards nestled at the base of the Sainte-Victoire mountain, this vibrant wine, rich in Syrah, also maintains a delicate fruity essence. Bursting with crisp citrus and red currant flavors, it's a charming rosé that masterfully melds freshness, fruit, elegance, and enduring taste. Its palette is graced with delightful hints of white peach, white flowers, and a touch of white pepper.

FOOD PAIRINGS

Aperitif, International cuisine, Cheese, Sea food, Shellfish, Fish, French cuisine, White meat, Poultry







