



## AOC Côtes du Rhône rosé Les Balmes 2025

AOC Côtes du Rhône, Vallée du Rhône, France

A tasty, fresh rosé, it will ideally pairing your aperitifs, but also drink as a gastronomic rosé during a meal.

### PRESENTATION

AOC Côtes du Rhône Les Balmes 2025 Rosé: A pleasure wine with a tawny pink robe, expressive of southern red fruits, a light and fruity mouth with refreshing citrus aromas.

### THE VINTAGE

The winter and spring of 2025 saw regular rainfall, allowing the team to keep vine diseases under control. Two heatwaves in late June and mid-August brought forward the harvest, which took place 15 days earlier than in 2024, despite late bud break (7 days later than in 2024). Parcels management and responsiveness were key to preserving quality, preventing berry wilting and maintaining good acidity.

### LOCATION

The Domaine des Bernardins is located in Beaumes de Venise on the southern slope of the Dentelles de Montmirail, in the southern part of the Rhône Valley.

### TERROIR

Soils: soft limestones interspersed with sandy marl zones.

### IN THE VINEYARD

The vineyards and their terroir are the essence of our wines. This is where everything starts and where we focus our efforts throughout the year. You can't make great wine without great grapes.

The viticulture is essentially done by hand. Five people work full-time in the vineyards. They are supplemented by seasonal employees who work during bunch thinning and the harvest in order to bring out the very best in our vines. Working by hand and the attention each vine gets are fundamental. Pruning, de-budding, trellising, leaf removal and picking are thus carried out by hand with the utmost care.

We prepare the soil by using good old-fashioned ploughing. Organic compost is made from grape marc (the discarded stalks and skins).

We use and abide by countrywide standards for 'sustainable agriculture'.

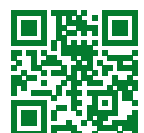
As a way of protecting the plants, we only use phytosanitary products when necessary and within strict guidelines by staggering the treatments appropriately, to minimise the amount of chemicals used. We prefer to use as much as possible manual and organic techniques. Leaving natural grass cover, removing buds and leaves from the vines, preserving biodiversity around the vineyard: olive, almond and cypress trees, wild rosemary and capers.

### WINEMAKING

Our Rosé is a pleasure wine, made from black and gray grenache, and a bit of cinsault. The plots are carefully chosen and the grapes selected for rosé winemaking. After maceration for 12 to 24 hours depending on the vintage, we crush the grapes and work the must to create a wine focused on fruit and freshness.



AB  
AGRICULTURE BIOLOGIQUE  
EN CONVERSION



#### VARIETALS

Grenache 95%, Cinsault 5%

#### 13.5 % VOL.

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

#### TECHNICAL DATA

Production volume: 30 hl

Yield: 50 hL/ha

Age of vines: 50 years old

#### SERVING

Serve at 8°C

#### AGEING POTENTIAL

Enjoy all year long

#### TASTING

Wine with freshness and a beautiful tawny pink robe.

The nose is expressive of small red fruits in a very southern style. Notes of currant and raspberry.

The light and fruity mouth combines with refreshing citrus aromas.

#### FOOD PAIRINGS

Aromatic rosé perfect for aperitifs and to accompany a platter of cold cuts, raw vegetables, and summer salads. Its structure allows it to pair beautifully with exotic cuisines (chicken curry, rougail), duck breast, or paella.

#### REVIEWS AND AWARDS



91/100

"Rosés Méditerranéens, quel caractère ! - Juin 2025

Un rosé puissant, largement dominé par le grenache noir, raisin de prédilection des rosés du Sud. Intensité et profondeur, subtile concentration de fruits rouges révélée par une bouche dynamique aux amers fins, révélateurs de fraîcheur."

Karine Valentin, La Revue du Vin de France, 23/05/2025

