



Château Mentone, Excellence, AOP Côtes-de-Provence, Rosé, 2020

AOP Côtes-de-Provence.

The origins of Château Mentone's vineyards created by the Perrot de Gasquet family date back to the 1840s. If the buildings and vines are old, the ideas are new. Since Marie-Pierre Caille took over, Château Mentone has regained its splendor. Bordering the Provence appellation area (between Verdon and the Mediterranean sea), it is a vast estate and combines an enchanting eco-resort and charming wines.

PRESENTATION

Today, production is limited to average yields of 35hl/ha, which enables the grapes to mature fully to create the perfect expression of this healthy natural historic terroir. Château Mentone illustrates a lifestyle dedicated to nature, oenology and wellbeing in the heart of Provence. The estate is in the heart of 170 hectares of forest, vineyards, lavender and olive trees.

WINEMAKING

Aged in oak barrels (80%) for 8 months.

AGEING

No oak treatment, aged in stainless steel vessels.

VARIETALS

Syrah 60%, Grenache noir 30%, Cinsault 10%

13,5 % VOL.

GM: No.

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

SERVING

8°C/46°F

AGEING POTENTIAL

5 years

TASTING

This is a serious wine with a lighter brighter side. Its wood aging adds spice to the ripe red fruits and brings out the concentration and intensity. It is, in its way, an unexpected side of Provence rosé, emphasizing richness and complexity. But it all comes together: a fine wine that, after a year of aging, is ready to drink.









