



WINEMAKER

Lea Rouyet

TECHNICAL DATA

Acidity
<1 g/L

Alcohol
13%

SUGGESTED RETAIL PRICE:
\$22.50

CHÂTEAU ROQUEFEUILLE

ROSÉ IN THE AIR 2016
CÔTES DE PROVENCE

BACKGROUND

The unique terroir of Provence is perfectly expressed in each Roquefeuille wine.

When acquired by the Berenger family in 1976, the domaine included approximately 50 acres. Today, the Roquefeuille estate encompasses approximately 250 acres in the heart of Provence at the foot of Mount Olympe, the Monts Aureliens and at the South of the Sainte-Victoire valley, the terroir includes clay and limestone. Practically all the vines are exposed to the region's bright sunshine in order to optimize the grapes maturity. The estate practices minimal intervention in order to preserve the domaine as well as the environment.

The terroir is a mix of clay and limestone pebbles and sand caused by erosion from Mount Sainte Victoire.

APPELLATION

Côtes de Provence, France

VARIETAL COMPOSITION

30% Cinsault, 25% Syrah, 35% Grenache, 10% Rolle

WINEMAKING & VINTAGE NOTES

The wine is meticulously crafted within the domaine's wine cellar by employing non-oxidative vinification methods which greatly contribute to high quality production. The grapes undergo direct pressing and a cold-maceration. The cave is separated into two distinct parts—one for the red wine fermentation and the other for the elaboration of the rose and white wines.

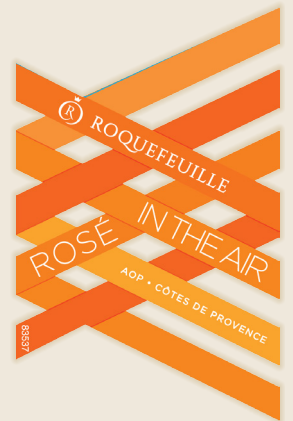
AGEING

The wines are fermented for 10 days at 18° C.

TASTING NOTES

Light pink color with peach and lychee highlights. A floral nose, very elegant with notes of exotic and citrus fruits. Roquefeuille, Rosé in the Air is a generous, round and fruity wine. Ideal as an aperitif, with seafood, Asian or Mediterranean dishes.


CHÂTEAU ROQUEFEUILLE
CÔTES DE PROVENCE



THE STRENGTH OF A TERROIR
WITH THE PROMISE TO
DISCOVER A JEWEL IN THE
HEART OF PROVENCE

