

CRU CLASSÉ



La Chapelle de Sainte Roseline Cru Classé Rosé

Château Sainte Roseline

Vintage 2022
Country of Origin France
Region Provence

Grape varieties Grenache, Mourvèdre, Rolle

Wine description

The estate's vineyards are located in Les Arcs-sur-Argens, one of Provence's most sought after terroirs, and was awarded the "Cru Classé" distinction in 1955. The vines, planted on clay and limestone soils, are nourished with water from a deep natural spring, producing quality Rosé, White and Red wines.

Tasting note

An evolution of flavours unravels from nose through to palate. Tropical fruits make an impression, with grapefruit, lychee and passion fruit dominating. The palate is slightly more restrained with citrus and stone fruits, lemons and limes, peaches and apricots. Long in the mouth with a beautiful minerality.

Vineyard information

Average vine age 25 years old

Soil composition Clay and Limestone

Average yield (hl/ha) 40 hl/ha

Harvest type Machine harvested

Environmental management Sustainable Winegrowing, Organic

Winemaking information

De-stemmed Yes

Fermentation vessel Oak barrel and stainless steel

Maturation vessel Oak barrel (20% new) and stainless steel

Maturation time 5 months on lees with stirring

Finning/clarification Bentonite
Filtration 0,65 µm

Wine Analysis

Alcohol by volume 12.5%

