



# Louis Latour Agencies

## Lampe de Meduse Blanc Château Sainte Roseline

|                   |                 |
|-------------------|-----------------|
| Vintage           | 2021            |
| Country of Origin | France          |
| Region            | Provence        |
| Grape varieties   | Semillon, Rolle |

### Wine description

Château Sainte Roseline's vineyards are located on one of Provence's most sought-after terroirs and were 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. Lampe de Meduse, adorned with a unique and patented shaped bottle, is Saint Roseline's most iconic wine.

### Tasting note

An aromatic nose of lemons and white flowers with a hint of white pepper and sweet spice. The mouth is generous too, with the palate loyal to its aromas, with peach and a touch of cream too adding a roundness, deep flavour intensity, and a refreshing crisp finish.

### Vineyard information

|                          |                         |
|--------------------------|-------------------------|
| Average vine age         | 20 years old            |
| Soil composition         | Clay and Limestone      |
| Average yield (hl/ha)    | 40 hl/ha                |
| Harvest type             | Machine harvested       |
| Environmental management | Organic (in conversion) |

### Winemaking information

|                     |                 |
|---------------------|-----------------|
| De-stemmed          | Yes             |
| Fermentation vessel | Stainless steel |
| Maturation vessel   | Stainless steel |
| Filtration          | 0,65 µm         |

### Wine Analysis

|                                  |          |
|----------------------------------|----------|
| Alcohol by volume                | 13.17%   |
| pH                               | 3.25     |
| Residual sugar (grams per litre) | <1.2 g/L |
| Acidity (grams per litre)        | 3.87 g/L |

