



# Lampe de Meduse Cru Classé Blanc Château Sainte Roseline

Vintage 2022
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 Sustainable Winegrowing, Organic

## Winemaking information

De-stemmed Yes

Fermentation vessel Stainless steel vats

Maturation vessel Stainless steel vats on lees with stirring

Finning/clarification 0,65 µm

Wine Analysis

Alcohol by volume 13.5%