



Louis Latour Agencies

Lampe de Meduse Cru Classé Rosé Château Sainte Roseline

Vintage	2023
Country of Origin	France
Region	Provence
Grape varieties	Cinsault, Syrah, Grenache, Mourvèdre, Carignan, Rolle, Tibouren

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

Lychee, citrus fruits and a hint of almonds impresses immediately from the aromas. This 5-grape rosé blend shows its delicacy and elegance, with each element complementing one another. It's juicy, refreshing, with citrus fruits, pink grapefruit creeping through, with some summer berries adding complexity to the saline finish.

Vineyard information

Average vine age	25 years old
Soil composition	Clay and Limestone
Average yield (hl/ha)	45 hl/ha
Harvest type	Machine harvested
Environmental management	Sustainable Winegrowing, Organic

Winemaking information

De-stemmed	Yes
Fermentation vessel	Stainless steel
Maturation vessel	Stainless steel
Fining/clarification	Bentonite
Filtration	0,65 µm

Wine Analysis

Alcohol by volume	13%
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