

Souis Latour Agencies

Lampe de Meduse Cru Classé Rouge

Château Sainte Roseline

Vintage 2019
Country of Origin France
Region Provence

Grape varieties Cabernet Sauvignon, Syrah

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

A real sense of Provence from a generous bouquet of wild berries and garrigue that lingers. The palate is rich, divine with blackcurrant, blackberries and hints of chocolate and sweet spice. Tannins are smooth, and there's a herbal, leafy botanical that is ever present, bringing freshness to its concentrated and imposing length.

Vineyard information

Average vine age 30 years old

Soil composition Clay and Limestone

Average yield (hl/ha) 30 hl/ha

Harvest type Machine harvested

Environmental management Sustainable Winegrowing, Organic

Winemaking information

De-stemmed Yes

Fermentation vessel Stainless steel vats

Maturation vessel Oak casks
Maturation time 12 months

Wine Analysis

Alcohol by volume 13.5%