



Louis Latour Agencies

Lampe de Meduse Cru Classé Rouge

Château Sainte Roseline

Vintage	2020
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
Maturation vessel	Oak casks and French Oak barrels
Maturation time	12 months
Filtration	3 µm

Wine Analysis

Alcohol by volume	14.5%
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