



CHATEAU CASTEL DES MAURES BIO

ROSÉ WINE APPELLATION COTES PROVENCE



VARIETALS

Grenache - 50%; Cinsault - 50%

FLAVORS

Château Castel des Maures rosé has a pale color. Complex and refined, its nose reveals aromas of grapefruit, strawberry, banana, mixed with floral notes.

ALLIANCE FOOD – WINE

Château Castel des Maures rosé goes perfectly with an octopus salad, grilled rock fish, tagliatelle with sauce bolognese. It is best served at a temperature of 10° to 12°C.

PACKAGING

Bottle bordelaise séduction
Box of 6 or 12 bottles
Bottle Barcode: 3 334 861 004 103

PREPARATION AND PRESENTATION OF WINE

Château Castel des Maures rosé is certified appellation Côtes de Provence. It is produced from grapes grown on a 5.71-hectare estate located in Hyères on the shores of the Mediterranean.

Production is limited to 45 hectolitres per hectare which allows the vine to give maximum maturity to the grape. Aging of the wine takes place on lees until January, then the rosé wine is filtered and bottled.