



## CHATEAU CASTEL DES MAURES

### ROSÉ WINE APPELLATION COTES DE PROVENCE



#### VARIETALS

50% - Grenache; 50% - Cinsault

#### FLAVORS

This wine is dry and fruity, possessing great femininity. The taste of red fruit dominates. It possesses a long finish, always lingering to the end upon one's palate.

#### ALLIANCE FOOD - WINE

The rosé wine CHATEAU CASTEL DES MAURES will perfectly complement an octopus salad with olive oil and balsamic vinegar, rock fish such as red mullet, sea bream, or grilled tagliatelle Bolognese. It is also appreciated as an aperitif. Best to be served at a temperature of 10° to 12°C.

#### PACKAGING

Bordeaux Provence seduction bottle  
Pallet of 100 cases of 6 bottles  
Bottle Barcode: 3334861001270

#### PREPARATION AND PRESENTATION OF WINE

The rosé wine CHATEAU CASTEL DES MAURES is originated in a vineyard of 5.71 acres located in Hyeres, a small Mediterranean town, on the slopes of the Valley Sauvebonne along the edge of the Maures forest. This exceptional wine is born of the special care provided in order to obtain perfectly healthy and mature grapes and from the special care applied during the vinification process. CHATEAU CASTEL DES MAURES is produced on small volumes with respect to all fermentation stages in order to extract maximum flavor from the grapes. Annual production is limited to 45 hectoliters per hectare to allow the vine to give a maximum concentration level of local contributions and to guarantee the maturity of grape bunches. The growing area is a part of AOP Côtes de Provence region, the largest Provence appellation. It provides rose wines produced mainly from the Grenache, Cinsault, Carignan and Syrah varieties. In this northern part of the appellation area the grapes ripen slowly, a factor that strongly influences the special character of wines certified appellation Côtes de Provence.