



## Chapelle Gordonne Rosé

### A.O.C. Côtes de Provence Pierrefeu Contrôlée

#### Varieties

Garnacha, Cinsault, Monastrell, Rolle, Tibouren.

#### Type of Wine

Organic rosé wine aged on its lees.

#### Analytical Parameters

Alcohol: 12.5%

#### Winemaking

Located on the schist slopes of Pierrefeu-du-Var, the finest vineyard parcels from the exceptional terroir of Château La Gordonne are meticulously selected for this Chapelle Gordonne wine. Harvesting is carried out entirely at night to take advantage of cooler temperatures and optimise grape quality. At the press, only the first juices are selected, ensuring that only the finest musts are retained. Fermentation takes place over three weeks in temperature-controlled tanks. The winemakers and cellar masters then come together to define the final blend, meeting the most demanding standards in terms of colour and organoleptic characteristics.

#### Tasting Notes

Colour: Pale pink with pearlescent highlights.

Nose: A very pleasant aromatic balance, where the wine's minerality is revealed through notes of fresh fruit.

Palate: Flavours of pink grapefruit, lime blossom and wild strawberry. Exquisite freshness with a silky, delicate texture. Slightly citrus-driven finish with notable persistence.

#### Food Pairing

Pairs perfectly with an exquisite seafood dish such as Bellevue lobster, whose delicate texture and rich flavour harmonise beautifully with the wine. A gourmet rosé for an elegant dinner.