



Château La Mascaronne Rosé 2022

Côtes-de-Provence

Located in Le Luc en Provence, the vineyard of La Mascaronne extends over **60 hectares of vines certified *Agriculture Biologique*** since 2016, which allow the estate to produce wines that are crafted exclusively from grapes grown on-site. At an elevation of 300m, it enjoys a **unique microclimate**: at night, it is constantly cooler than on the shore. The vineyard's orientation brings natural ventilation that favors the healthy development of its grapes. The amount of sunshine and rain and average temperatures are never excessive, providing ideal conditions for the vine to thrive. On this clay-limestone terroir, roots reach deep down into the soil, which protects the vine from extreme dryness. Irrigation is thus rendered unnecessary.



The 2022 vintage

In a year full of challenges, which required a great reactivity, the terroir of La Mascaronne has given birth to a luminous vintage, with a great delicacy and a very good balance.



Bright pink and silver reflections



Beautiful intensity, between the delicacy of white peach and the vivacity of citrus fruits



Suave but structured, fruity and lively, the wine is pleasantly refreshing on the palate with notes of pineapple

Blend : 40% Cinsault, 35% Grenache, 15% Syrah, 10% Rolle

Vinification : Manual harvest, grapes sorted in the vineyard and in the cellar, minimum trituration of the grapes to respect the berries, temperature control in the cellar

Aging : 1 to 2 years

Food and wine pairing

- Dish with tomato sauce
- Grilled or marinated fish
- Fruit desserts