

Château Reat Martin



R o s é Perle de Rosé Côtes de Provence

VARIETY

60% Grenache, 30 % Cinsault, 10% Syrah
Average age 25 years – Output 40 hl/ha

EXPOSURE

South and North , Hillsides

SOIL

Limestone, Clay

HARVEST

Mechanicals

PRODUCTION

70 % is directly pressed, 30 % is taken from a vat, after a short maceration.
Fermentation at low temperatures to preserve fruit and aroma.

TASTE

Lychee color
Fresh fruits notes (exotic, citrus peel) then liquoriced and cocoa flavoured hints
when agitated. Voluptuous and round mouth, a generous wine...

TO EAT WITH

Exotic and spicy food, Provençal cuisine...

TEMPERATURE

9° C to 11° C



2008

AMG
14/02