

# CHATEAU DE POURCIEUX

AOC Côtes de Provence

ROSE 2016



Gold medal at the Concours des Vins de Provence 2017  
Grand Prix d'Excellence aux Vinalies 2017  
Selected by the Guide Hachette des Rosés 2017 with 2 stars

**STOCK** : vintage deriving from the blend of three varieties of grape prominent in our vineyard : Syrah, Grenache and Cinsault.

**SOIL** : chalky, gravelly, part terraced, part on slope.

**CLIMATE** : mediterranean, tempered by natural and local factors : altitude 300 meters and the proximity of the Sainte-Victoire mountain which provides shelters from the violent intrusion of the chill « Mistral » wind on its way from the Alps to the Mediterranean.

**YIELD** : approximately 35 hectoliters per ha (1 hectare = 2.47 acres)

**HARVESTING** : mechanical using a Braud 2420 harvester equipped with the latest articulated harvesting head, equally respectful of the fruit and the vine. Harvested early in the morning sometimes at night in order to preserve the freshness of the harvest.

**VINIFICATION** : once the grape and its stalk have been separated and the harvest sorted, vinification proceeds according to tradition, one variety at a time : bleeding after four to six hours' pellicular maceration at a temperature approaching 10°C. To ensure quality, pressing is applied by a pneumatic press. Alcoholic fermentation takes from 12 to 16 days at a constant temperature of approximately 16°C.

**MATURATION** : in enamelled tuns immediately after racking and fermentation. Clarification occurs in December, filtration in January, blending of the different varieties from their separate tuns one month later. Each « tasting » is subjected to concerted deliberation involving our « œnologue » and « maître de chai ».

**COMMENTS** : as is true of our white wines, in order to make the most of its fresh and lively fragrance, our rosé is best appreciated during the year following its vinification. When served moderately cool, between 10°C and 12°C, it is an ideal « apéritif », particularly appropriate with light meals : grills, white meat, terrine of scallops, soup of small red fruits. It goes without saying that this is a perfect accompaniment for provençale and asian cuisines.

**ANALYSES** : Degree % vol: 13,35 Total acidity: 3,51 g/L PH: 3,37