

THUERRY

Rosé

Coteaux Varois en Provence 2018

Grapes: Grenache 61 %
Cinsault 39 %

Soil : Clay, chalk/limestone

Climate : Mediterranean

Yield : 46 hl/ha

Harvest : Manual and selected

Contents : 50cl, 75cl, 150cl, 300cl

Vinification :

A bled rosé after a 10 to 28 hour maceration, before the cool fermentation to accentuate the aromas and the texture.

Ageing :

Aged on lees for 4 months before bottling.

Tasting :

- A pale structured rosé,
- Full of elegant aromas,
- Perfect for light summer meals and aperitif.

Evolution :

To be drunk 24 months after the harvest at 8 to 10 ° C.



LES ABEILLONS

Tourtour — Villecroze — Flayosc

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