

AOC COTES DE PROVENCE

“ With this AOC Cotes de Provence, Maison Castel illustrates its passion for tradition and French *savoir-faire* in a key appellation. This wine is the perfect combination of typicity and modernity.”

Cédric Jenin - Winemaker



Residual sugars 2g/L



PRECISE QUALITY MANAGEMENT

The south-eastern appellation of **Cotes de Provence** is known mainly for its rosé wines. Summers in Provence are hot: the vineyards see many days of sun and are swept by the Mistral wind. The area's complex geology creates an **exceptional terroir** and this wine is firmly stamped with the personality of this iconic, world-famous region.



MAISON CASTEL KNOW-HOW

Maison Castel's oenologists work with their **long-term network of growers** to select the best fruit, following strict specifications. The winemaker and his team harvest at night to preserve freshness and avoid the risk of oxidation. Meticulous planning of harvest dates means the grapes reach **optimum ripeness for rosé winemaking** (those that from vineyards closer to coast ripen more quickly, while those in the foothills of the Sainte Victoire mountain have more freshness). As soon as the fruit has been picked, everything possible is done to avoid oxidation of the must. Direct pressing **preserves the wine's aromatic profile**, followed by several days of cold settling, followed by fermentation at controlled temperature. **Lees ageing for three to four months** makes the wine more expressive and gives it good length.



Pale pink robe with blue-ish hints



Enjoy with **grilled food, white meat, fish or exotic cuisine**. An ideal pairing would be barbecued scampi



Citrus and red fruit aromas



Serve at **8 - 10°C**



A delicate wine with **small red berry notes** and attractive **citrus fruit freshness**



Can be aged for **up to 2 years**