

COLLECTION

CHÂTEAU LA VERRERIE ROSÉ

2023 VINTAGE
AOP LUBERON

59% GRENACHE NOIR
33% CINSAULT
8% MOURVÈDRE

SERVE BETWEEN 8-10°C

STORE AT 10-14°C



Appearance

Inviting indulgence with its beautifully brilliant raspberry pink color.

Nose

Initial aromas are expressive: fruity, round, arousing curiosity, followed by lively and subtle notes of grapefruit and the sweetness of red berries and currants.

Palate

The attack promises a well-balanced and subtle tasting, combining vibrancy with depth. Mid-palate the ample texture is underscored by floral and zesty notes, while the finish is long, smooth, and flavorful.

Pairing

- Grilled sole fillet.
- Crispy summer vegetable feta tart.
- Sweet idea: light pavlova with strawberries and whipped cream.

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After an unusually dry winter, bud break was threatened by an autumn already marked by drought that continued into spring. Rain finally arrived in the 2nd week of May and continued incessantly until mid-June with relatively mild temperatures, thereby increasing the risk of fungal diseases. Biodynamic practices and excellent mastery of our winemaking techniques help the vineyard resist, but these climatic conditions complicate vineyard work as pruning and trellising are done in the rain. A summer without extremes as the heat set in during June and July, remaining moderate until the 1st week of August. Extremely hot winds came in late August, threatening the leaves and vegetation. Harvest began on schedule (August 25) and continued in the heat until mid-September. The whites benefited from these climatic conditions to offer stunningly concentrated juices, as have the Grenache, Cinsault, and Carignan for the red wines. The year was more difficult for the Syrah. The 2023 vintage attests to the necessity for extreme precision in viticulture, which influences the wine's flavor profile now more than ever. Climate change will demand very precise and nuanced vineyard management to prevent the fruit from suffering too much from the heat.

WINEMAKING

Harvesting by machine, partially at night. Manual sorting upon reception. Treading. Draining of the juices and direct pressing. Vinification by grape variety. Fermentation at 16° for 20 to 25 days.

la Verrerie
CHATEAU