

Château d'Estoublon

1489

CHÂTEAU D'ESTOUBLON

ROSÉ - 2020 - AOP LES-BAUX-DE-PROVENCE



GRAPE VARIETY : Grenache, Syrah, Cabernet-Sauvignon, Mourvèdre

TERROIR : Clay-limestone and sandy-loam, gravelly **ALCOHOL CONTENT :** 13,5% Vol

CELLARING : Drink now or within 2 years.

CARACTÉRISTIQUES TECHNIQUES

VINIFICATION AND AGEING : Cold clarification of the musts, alcoholic fermentation 15-18°C in concrete, egg and stainless steel. No malolactic fermentation.

TASTING NOTES

Beautiful rose water hue. The nose is complex and fresh with aromas of grapefruit, jasmine and apricot. An elegant rosé on the palate with finesse represented by tension and notes of English candies notes.

Pair with a tian of Provençal-style vegetables or a carpaccio of sea bream.

CHÂTEAU D'ESTOUBLON'S 2020 VINTAGE

A mild, dry winter followed the rainy autumn and led into a spring which brought some unpredictable frosts that inflicted some damage in most of the French wine regions. Fortunately, the Estoublon vineyards were largely unaffected. May brought a thaw and frequent rainfall making the vines very vulnerable to disease. However, the fine weather over the following weeks led to a successful flowering without coulure (failure of the fruit to set) or millerandage (shot berries). Summer 2020 was hot, dry and sunny, which was good news for the grapes and allowed them to ripen perfectly. Due to this dry period, the yield was lower than in previous years, but the quality of the grapes was nonetheless outstanding. We will remember this year for its aromatic white wines, a beautiful freshness in the rosés and a fruity and elegant character in the reds.

