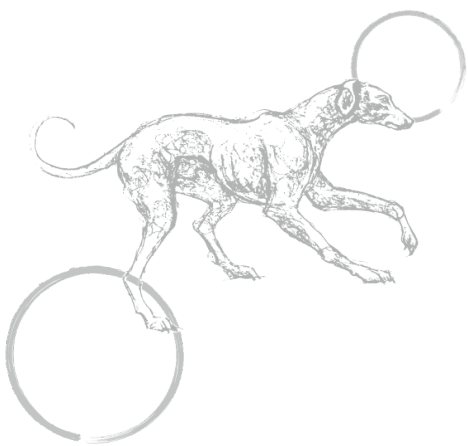
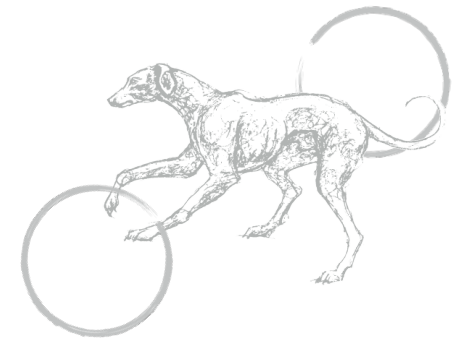




LA
MARTINETTE
— CHÂTEAU —

REFLETS D'ARGENS ROSÉ 2021

A bold style for an unconventional, refined, age-worthy wine.



13,5%



75cl



Service 10°C



Barrel ageing



Stoneware egg ageing

VIGNE & VIN

Terroir

Clay & limestone - Organic wine - Côtes de Provence PDO

Grape varieties

57% de Grenache et 43% de Cinsault

Wine making process & ageing

The grapes are picked at dawn and whole bunches pressed directly. The alcoholic fermentation is carried out in 500 L barrels, with 75% aging on lees in 500 L oak barrels and 25% in stoneware eggs for 1 year, then racking in tanks. After bottling, the wine is still resting for 6 months before being marketed.

Wine & food pairing

Seafood risotto - Foie gras and thyme confit.
Ashy goat's cheese - Red fruit tiramisu.



QUALITÉS SENSORIELLES

Bouquet



Palais

Intensité <i>Puissance aromatique</i>	✿✿✿✿✿✿
Complexité <i>Richesse aromatique</i>	✿✿✿✿✿✿
Équilibre <i>Harmonie des saveurs</i>	✿✿✿✿✿✿
Caractère <i>Intensité des saveurs</i>	✿✿✿✿✿✿
Longueur <i>Persistance aromatique</i>	✿✿✿✿✿✿

