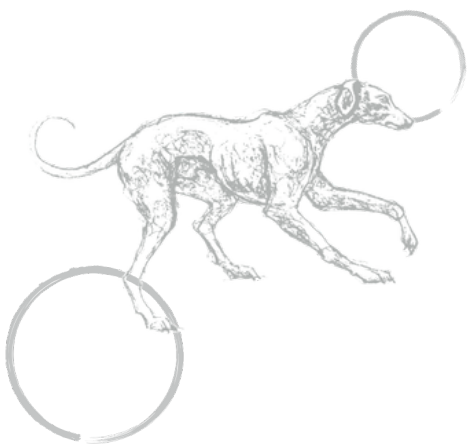




LA
MARTINETTE
— CHÂTEAU —

1.618 ROSÉ 2023

An elegant, delicate wine, reflecting innovation and tradition.



13%



75 cl



8°C service



Concrete egg ageing

VINE & WINE

Terroir

Clay & limestone - Organic wine - Côtes de Provence PDO

Grape varieties

50% Grenache - 50% Cinsault

Wine making process & ageing

Whole bunch pressing and extraction of the most delicate juices. Fermentation begins in stainless steel tanks and ends in concrete ovoid tanks. Aged on the lees in an ovoid concrete tank for a year and a half.

Wine & food pairing

Salmon tartar with dill - Baked poultry and crunchy vegetables.
Fresh cheese with dried flowers - Strawberry tart.



SENSORY QUALITIES

Nose



Palate

Intensity

Aromatic strength



Complexity

Aromatic richness



Balance

Flavours harmony



Character

Flavours intensity



Length

Aromatic persistence

