

CHATEAU ST JULIEN ROSÉ AOP Coteaux Varois en Provence

Grapes 40% Syrah 35% Grenache noir 16% Grenache blanc 8% Cinsault 1% Rolle

Winemaking Mechanical harvesting Destemming 100% Direct pressing and low-temperature maceration Cold settling Selected yeasts Fermentation at 17°C maximum Blocked malolactic fermentation Fining before bottling

Tasting

This wine enjoys an attractive light-pink colour.

The fine elegant nose reveals lovely citrus and exotic fruit flavours. The mouth is soft and fresh, the citrus notes are combined with fresh liquorice provifing a long finish. Sit back, close your eyes and listen to the cicadas...

Food pairing Saltfish accras Anchovias paté Moussaka Red pepper pie