

DOMAINE LA COURTADE

Les Terrasses Rosé 2021

RANGE NAME	Les Terrasses
WINE OF ORIGIN	Côtes de Provence, France
VINTAGE	2021
VARIETALS	Grenache Noir, Cinsault, Rolle, Mourvèdre
WINE TYPE	Rosé
WINE MAKER	Florent Audibert

VINEYARD NOTES

The organically farmed vines are deeply rooted in metamorphic schists and clay. This unique terroir allows for rich nutrients, water availability and optimal temperature for the development of the vines and their fruit.

Grapes are harvested before sunrise in order to keep their freshness and to preserve them against oxidation. Harvest dates are calculated according to the sugar levels in the grapes. Each varietal is harvested separately. This year, harvest started Aug 13th and lasted until Sept 3rd.

WINEMAKING NOTES

Slow and selective pressing is done upon arrival of the grapes. Juices are segregated to get the best quality and racked at low temps. Fermentation takes place in temperature controlled stainless steel vats. Blocking the malolactic fermentation allows for the true expression of the Porquerolles terroir.

TASTING NOTES

Pale, yet luminous raspberry color, aromas of ripe grapes & yellow peaches, that evolve on the pallet to deliver intense aromas of citrus and lychee fruit. Grenache and Cinsault are the catalysts of the subtle alliance between Rolle & Mourvedre. A distinct savory finish, typical of its unique terroir. Its freshness and minerality will be the perfect match for raw fish, like sashimi or a salmon tartare, also with stuffed summer vegetables.



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RESIDUAL SUGAR	—
PH	—
ALCOHOL	12.5 %
TOTAL ACID	—
BOTTLES PRODUCED	—
BOTTLE SIZE	750ml
BOTTLES PER CASE	12