CHÂTEAU CALA. WINE

ROSÉ CLASSIC 2024 ORGANIC AOC COTEAUX VAROIS EN PROVENCE

Cinsault 56% Grenache Noir 41% Syrah 3% Alcohol 12%

Pale pink colour with brilliant reflections, we discover citrus notes on the first nose and clementine zest. The aromas evolve towards subtle and floral notes. Its palate has a lively and elegant attack, it is accompanied by citrus and Floral. Its finish is mineral and salivating. An ideal wine for the aperitif.



VINEYARD

Clay-limestone soil Mechanical maintenance of the soil in shallow tillage to respect the ground Organic agroecological viticulture



WINEMAKING

Mechanical harvesting at night to preserve the color and aromas Destemming and then gentle pressing Cold settling Fermentation in temperature-controlled stainless-steel vats Ageing in stainless steel vats



TASTING

COLOUR: Peachy pink, bright and clear NOSE: First nose: Citrus, clementine zest, floral notes. Second nose: Notes of citrus, floral MOUTH: Lively and elegant attack, beautiful structure on the palate, light and mineral finish. AGREEMENT: As an aperitif or with white meat, salade Niçoise, warm goat cheese salad.



