CHÂTEAU DE FERRAGES

CHÂTEAU DE FERRAGES 'ROUMERY' COTES DE PROVENCE ROSE

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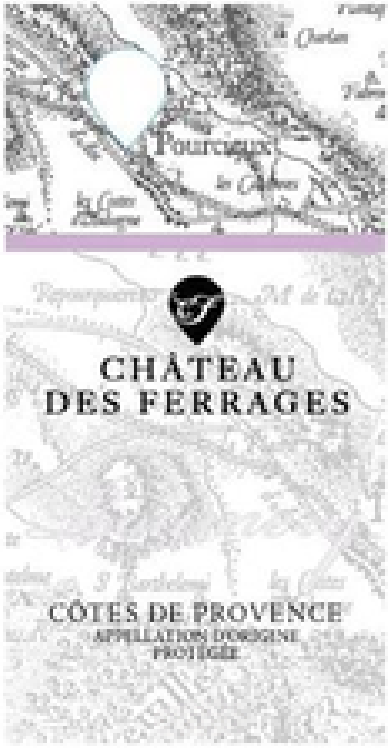
This Wine



TECHNICAL DETAILS

The Estate
28 hectares of vines produce three cuvées which are carefully aged in the Château des Ferrages cellars. Modern vinification methods combined with traditional methods of aging are the hallmark of this brand. Every glass reveals a little taste of mystery.

Wine Making
Harvest is carried out by machine at night to preserve freshness and aromas. This rosé is the result of direct pressing and stabulation on the fine lees. This rosé is the result of direct pressing and stabulation on the fine lees. Fermentation is temperature controlled. Alcoholic fermentation takes place at a low temperature.

Food Suggestions
Pairs well with summer meals (white meat, plate of charcuterie, mixed salads, melon, Asian cuisine, grilled meats, etc.) but also your pizza evenings, as well as your pasta dishes.

TASTING NOTES

This is an interesting rosé. It is refreshing like it should be with vibrant acidity. It has a mineral-driven palate and smells like strawberries. But as it opens a savory note pops up, bringing a little depth to the party. It's a great pink to chill and sip with a sunset.

Cinsault, Grenache, Syrah, Rolle & Clairette. grape blend.
This wine contains allergens, sulfites.

ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- ABV%: 13
- Class: Rose

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