



CHÂTEAU LA COSTE



Château La Coste, Château Rosé, AOP Coteaux d'Aix-en-Provence, Rosé

AOP Coteaux d'Aix-en-Provence, Provence, France

PRESENTATION

Relatively late vintage with staggered harvests according to the grape varieties.

TERROIR

Clay-limestone slope
North exposure
High-altitude limestone on red clays

WINEMAKING

Parcel selection. Manual harvesting (50%) and mechanical harvesting (50%). Direct pressing, partly whole cluster. Cold settling and clarification. Fermentation at low temperature. Organic cuvée made from Demeter certified grapes.

AGEING

Assembly and aging in stainless steel tanks on fine lees.



VARIETALS

Cabernet sauvignon, Cinsault, Grenache blanc, Syrah

13 % VOL.

Contains sulphites.

SERVING

11th

AGEING POTENTIAL

2 to 3 years

VISUAL APPEARANCE

Beautiful pale peach-colored dress.

AT NOSE

Complex bouquet combining citrus fruits, peach, pear, and exotic fruits.

ON THE PALATE

Beautiful volumes in the mouth, fat, round. Beautiful balance with a refreshing bitter finish.

FOOD PAIRINGS

Kasha galette with wild smoked salmon and caviar
Pork loin with lemon and Niçoise-style zucchini
Semi-cooked albacore tuna, radish and strawberry vinaigrette
Artichokes Barigoule-style, virgin sauce
Seafood paella

