



# 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

