

CHATEAU MALHERBE

Malherbe Rosé

2021



GRAPE VARIETY

A mix of Grenache from parcel n°14 and Cinsault from parcel n°13, selected from our oldest vines.



GROUND

Mixture of reddish-brown clay and silver shale on the heights of Cap Bénat.



WINEMAKING

Hand harvested, whole bunch pressed. Fermentation with natural yeasts. Malolactic fermentation for softness. Aged on fine lees in stainless steel vats for 4 months.



AVAILABLE FORMATS

Bottle / Magnum / Jéroboam



ALCOHOL BY VOLUME

13,5°

Château Malherbe's signature Rosé, gourmet and fresh

Organic wine, certified biodynamic vineyard - Demeter

BY EYE

A very bright colour.

BY NOSE

Rich and complex aromas. It opens with candied ripe fruit (apricot, peach, pear) and then refreshes with notes of citrus and orange peel.

ON THE PALATE

A full and rich wine. Notes of citrus fruit, stewed apricots and fresh almonds. The long finish marks a balanced and harmonious tasting.

TASTING NOTES



Gastronomic aperitifs, fish, white meats.

Serving temperature : 8° à 10 °C