

Chateau Saint Roch

Tangerina 2024



ROSÉ STILL WINE



FRANCE



LANGUEDOC-
ROUSSILLON



SUITABLE
FOR VEGANS

TASTING NOTE

Light orange coppery-pink colour. Intense rounded nose of fresh muscat grapes, orange peel and rose bud. The palate is invigorating, with peach aromas, a light grip of citrus peel bitterness, peppery tannins and a fresh finish.

VINEYARD

Fermentation in barrels. The wine is protected from oxidation with dry ice. Aging in barrels for 6 months. Blending is made just before bottling, with light filtration.

VITICULTURE

The vineyards are in the IGP Côtes Catalanes of Roussillon in the French Catalan region.

VINIFICATION

Fermentation of the Grenache Gris barrels, half of them 'whole bunches', one carbonic maceration, and the last with de-stemmed grapes. Fermentation in open top 500L barrels. Maceration on skins and stalks for 2 weeks after fermentation.

FOOD MATCHING

A characterful aperitif wine that will be a great accompaniment to the cheeseboard, to dried fruit desserts and nuts.

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Grenache Noir (60%), Grenache Gris (40%), Muscat (0%)
CLOSURE	Natural Cork
SKU CODE	L9006124
EXPRESSION	Delicate & Light Rose
COUNTRY	France
REGION	Languedoc-Roussillon
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.3
TOTAL ACIDITY	3.62g/l Tartaric
RESIDUAL SUGAR	1g/l
SKU	L9006124