

Chateau Sainte Roseline

Cru Classe Marcus Rose Organic 2022

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RED STILL WINE



FRANCE



PROVENCE



ORGANIC



SUITABLE
FOR VEGANS

TASTING NOTE

Translucent pink robe with hint of salmon. Nose is intense, moreish bouquet of exotic fruit (grapefruit, lychee). In the mouth this beautifully balanced rosé is long, fresh, with harmonious minerality on the finish. Excellent body and delightful citrus notes.

VITICULTURE

Environmentally-friendly growing techniques such as tilling, chemical-free weeding and grass planting between the vine rows, preserve flora and fauna, and ensure the soil remains healthy. Crop thinning, to achieve a concentrated yield and Cru Classé quality. The grapes are harvested at night, late August to late September, to avoid oxidation and colouring.

FOOD MATCHING

An intense rosé ideal served with Asian dishes (tuna sushi, sashimi) as well as other seafood and light salad. Also great on its own as an aperitif.

SIZE	75cl
VINTAGE	2022
ABV	12.5%
GRAPE VARIETIES	Mourvèdre (85%), Grenache (15%)
CLOSURE	Diam
SKU CODE	M3916122
EXPRESSION	Textured & Full Flavoured Rose
COUNTRY	France
REGION	Provence
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.3
TOTAL ACIDITY	3.5g/l Tartaric
RESIDUAL SUGAR	1.2g/l
SKU	M3916122