

Château des Anglades

Hyères, Provence France

Rosé de Provence

L'EMPREINTE ROSÉ 2018

AOP CÔTES DE PROVENCE LA LONDE

BCLS Retail \$33.99 +223087 Wholesale \$25.65

Pale pink in colour, with pleasant floral and fruity aromas. Notes of mandarin and pomelos predominate on both the nose and palate, which is both fresh and tense with beautiful complexity and a nice balance of fruitiness and vibrancy.

The Château des Anglades enjoys a unique terroir thanks to a decisive maritime influence and a very interesting soil structure. Schists and clay make up the majority of the soil in a structure that allows for a rosé with high aromatic potential. The resulting deep rooting gives flexibility in the maturation of the grapes, which is essential for producing high-quality wines. Moreover, the microclimate prevailing on the soil of **Hyères - La Londe / the Maures** is a decisive ally in the condition of the grapes, thanks to the sea breeze and mistral regularly present, allowing a constant aeration of the foliage and the clusters.

La Londe Rosé is best served between 11 and 13°C. Ideal as an aperitif but also a perfect match with grilled meats, salmon and seafood in sauce or grilled, poultry, vegetables and cheeses.

Technical Data

Varieties: 64% Grenache, 18% Cinsault,
12% Rolle and 6% Syrah
Average Age of Vines: 50-75 years
12.5% alc./vol.

Case 12 x 750 ml



Prix d'excellence
Concours Les Vinalies 2017



+223087



Choice Import Agencies