



ROSE 2025 BASTIDE DE MARGÜI 1784

AOP Coteaux Varois en Provence - Vin Bio Agriculture France ECOCERT FR-BIO-01



The Syrah and Black Grenache from the northern plateau of the estate are rigorously selected for their high potential of maturity. This atypical rosé wine, created for gastronomy, is the result of a long search and innovation in the wine cellar.



FESTIVAL DE CANNES
FOURNISSEUR OFFICIEL



GRAPE VARIETIES

40% Syrah - 30% Grenache - 20% Cinsault - 10% Cabernet - Sauvignon

HARVEST

Plot selections. The vines are rigorously de-budded and trimmed in order to limit yields and obtain a high concentration of the grapes. Manual harvest in 25 kg crates, meticulous sorting in the fields and on the selection table

SOILS

Clay - limestone

ALTITUDE

200 - 300 m

VINIFICATION

Grapes are kept at low temperatures for optimal pressing, de-stemmed and softly crushed. A resting period of 48-hours and fermentation at 18 degrees. Flow of juices in total gravity

AGED

Fermentation with lees-stirring during 6 to 8 weeks. 50% aged for 5 months in French oak barrels (medium heating - selected for the finesse of its grain) and 50 % in stainless steel tanks

TO THE EYE

Litchi pink colour

NOSE

The nose is adorned with a creamy, beautifully toasted touch, between vanilla and fresh almond powder. The juicy fruit delivers white peach and wild strawberry on a floral background that evokes honeyed bouquets and orange blossom

PALATE

The palate offers a fresh and dynamic tempo, with a full texture woven with aromatic freshness. The generous and spicy structure qualifies it as a food wine, nuanced by zesty notes of mandarin orange, rebounding juicily on strawberry and peach, punctuated with spices. Long and savory, to be drunk over 3-4 years

FOOD PAIRING

Tuna, houmous and pomegranate with sweet toasting spices and argan oil

AGED

3-4 years

