



ROSE 2025 CHÂTEAU MARGÜI

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



The rosé wine is made with respect for the diversity of the grape varieties and the distinctiveness of the appellation. The freshness of the terroir brings a balance between acidity, fruits and roundness. In the winery, the making in small tanks of 32HL allows a wider choice of blends.



FESTIVAL DE CANNES
FOURNISSEUR OFFICIEL



GRAPE VARIETIES

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

HARVEST

Manual harvest in 25 kg crates, meticulous sorting at the vine and on the grape selection table

SOILS

Clay - limestone

ALTITUDE

200 - 300 m

VINIFICATION

The grapes are kept at a low temperature in a cold room. Direct pressing. The juice tank is closed and inerted to preserve aromas and color. Settling for 48 hours, then fermentation at 18°C. Flow of juices in total gravity

AGED

5 months in stainless steel tanks

TO THE EYE

Pink dress with hints of pearly flower petals

NOSE

The delicate nose evokes small red fruits such as redcurrants. Then the nose opens up to citrus fruits such as pink grapefruit, with a powdery background.

PALATE

The palate is fresh, with a subtle vibrancy. Its smooth texture is enhanced by zest, which adds depth. This light and airy wine has a mineral finish reminiscent of grapefruit, cranberry, and raspberry tart. You will love its appetizing and mouthwatering character.

FOOD PAIRING

This rosé wine is the perfect with a carpaccio of pink and white Chioggia beets, or a sea bream ceviche with raspberries.

AGING

1 to 2 years

