

# **CUVEE MADELEINE**

## PRODUIT EN CONVERSION VERS L'AGRICULTURE BIOLOGIQUE CERTIFIÉ PAR FR-BIO-16

### ROSE 2022

The 60% Grenache bring the wine a lot of finesse, elegance and amplitude. The 40% Syrah and Cinsault enrich it with aromas of fresh fruits like raspberry and pear. The best vines were selected for the production of this flagship and emblematic cuvée.

#### **TASTING:**

- bright and shiny dress, powder pink
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- expressive, white fruits, White peach

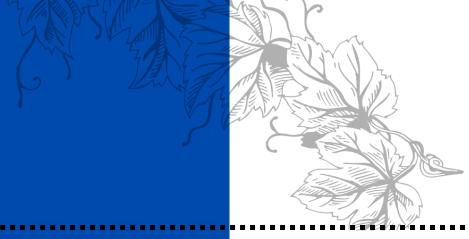
nice length, raspberry, redcurrant, white fruits



#### **GRAPES**:

Grenache 60% Syrah 30% Cinsault 10%





#### WINE PAIRINGS :

For the aperit if and for the meal, fatty fish, veal, risotto with prawns, summer salads, ceviches.

#### **SERVICE:**

**Between 44°** F and 48  $^{\circ}$  F $^{\circ}$ 



#### MAKING PROCESS :

. Agriculture biologic conversion.

. Vineyard certified High Environmental Value.

. Night harvests. Sorting and pressing.

. Direct pressing,

fermentation and aging in thermo-regulated stainless steel tank..



Alcohol : 13 % Volume: 75cl, 50cl, 150cl, 300cl

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