



CHATEAU
BARBE BELLE
COTEAUX D'AIX EN PROVENCE

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

 expressive, white fruits, White peach

 nice length, raspberry, redcurrant, white fruits



WINE PAIRINGS :

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

SERVICE :

Between 44°F and 48 °F°



GRAPES :

Grenache 60%
Syrah 30%
Cinsault 10%



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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