

CHATEAU MALHERBE

# Pointe du Diable Rosé

## 2022



### GRAPE VARIETY

Blend of Grenache from plot n°4 - n°9 and Semillon from plot n°1.



### GROUND

Sandy soil composed of ancient alluvial deposits and quartz fragments.



### WINEMAKING

Hand harvested, whole bunch pressed. Fermentation with natural yeasts. Malolactic fermentation for softness. Aged on fine lees in stainless steel vats for 4 months.



### AVAILABLE FORMATS

Bottle / Magnum / Jéroboam



### ALCOHOL BY VOLUME

13,5°

*The pleasant Rosé of Provence, with maritime influence*

Organic wine, certified biodynamic vineyard - Demeter

### BY EYE

A pale pink colour, clear and shiny.

### BY NOSE

A floral nose of rose, myrtle incense and tangy red fruits.

### ON THE PALATE

The palate is tonic, acidic and clear. It is a nice reminder of the olfactory notes. Crunchy touches of strawberry bring greediness at the end of the mouth.

### TASTING NOTES



Aperitifs, fish, white meats, cheeses.

Serving temperature : 13 à 15 °