

CHATEAU MALHERBE

# Malherbe Rosé

2021



## GRAPE VARIETY

A mix of Grenache from parcel n°14 and Cinsault from parcel n°13, selected from our oldest vines.



## GROUND

Mixture of reddish-brown clay and silver shale on the heights of Cap Bénat.



## 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°

*Château Malherbe's signature Rosé, gourmet and fresh*

Organic wine, certified biodynamic vineyard - Demeter

## BY EYE

A very bright colour.

## BY NOSE

Rich and complex aromas. It opens with candied ripe fruit (apricot, peach, pear) and then refreshes with notes of citrus and orange peel.

## ON THE PALATE

A full and rich wine. Notes of citrus fruit, stewed apricots and fresh almonds. The long finish marks a balanced and harmonious tasting.

## TASTING NOTES



Gastronomic aperitifs, fish, white meats.

Serving temperature : 8° à 10 °C