

CHATEAU MALHERBE

Pointe du Diable Rosé

2023



GRAPE VARIETY

Blend, Grenache from plot No. 14 and Cinsault from plot No. 13, selected from our oldest vines.



GROUND

A mix of red-brown clays and silver schists on the slopes of Cap Bénat.



WINEMAKING

Handpicked and whole bunch harvest; direct press rosé. Fermentation with natural yeasts. Malolactic fermentation for digestibility. Aged on fine lees in stainless steel tanks for 4 months.



AVAILABLE FORMATS

75 cl | 150 cl | 300 cl



ALCOHOL BY VOLUME

13,5°

*The Signature Rosé of Château Malherbe,
rich and focused on freshness*

BY EYE

A very bright pale pink robe.

BY NOSE

A complex nose that opens with floral notes complemented by touches of anise, menthol, myrtle, and spices.

ON THE PALATE

A broad, upright, and very balanced wine with beautiful freshness.

TASTING NOTES



Gastronomic, aperitifs, fish, white meats.

Serving temperature : 13° to 15°c