



LA
MARTINETTE
— CHÂTEAU —



REFLETS D'ARGENS ROSÉ 2020

A bold style, made from black and white grape varieties for a keep-ageing wine.



13,5%



75cl



10°C service



Barrel ageing

VINE & WINE

Terroir

Clay & limestone - Organic wine - Côtes de Provence PDO

Grape varieties

35% Grenache - 30% Cinsault - 25% Rolle - 5% Mourvèdre

Wine making process & ageing

The grapes are picked at dawn and whole bunches pressed directly. Alcoholic fermentation in 500L French oak barrels. Aged for 8 months on lees, then bottled. Aged in bottle for 6 months more before release.

Wine & food pairing

Seafood risotto - Foie gras and thyme confit.

Ashy goat's cheese - Red fruit tiramisu.



SENSORY QUALITIES

Nose



Palate

Intensity

Aromatic strength



Complexity

Aromatic richness



Balance

Flavours harmony



Character

Flavours intensity



Length

Aromatic persistence

