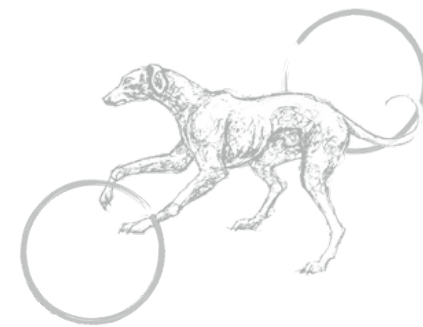




LA
MARTINETTE
— CHÂTEAU —

ROLLIER ROSE 2024

A blend of black varieties for a bright, flavoursome rose wine.



12,5%



50cl - 75cl - 150cl - 300cl



8°C service

VINE & WINE

Terroir

Clay & limestone - Organic wine - Côtes de Provence PDO

Grape varieties

40% Grenache - 25% Cinsault - 20% Tibouren - 10% Syrah - 5% Rolle

Wine making process & ageing

The grapes are sorted in the vineyard and harvested at dawn. Slow, delicate pressing, settling and alcoholic fermentation in temperature-controlled stainless steel vats. Blending and ageing in vats for several months.

Wine & food pairing

Grilled vegetable tartar - White meat with lemon zest.

Fresh goat's cheese - Summer fruits salad.



SENSORY QUALITIES

Nose



Palate

Intensity
Aromatic strength



Complexity
Aromatic richness



Balance
Flavours harmony



Character
Flavours intensity



Length
Aromatic persistence

