



LA  
MARTINETTE  
— CHÂTEAU —

## 1.618 ROSÉ 2023

An elegant, delicate wine, reflecting innovation and tradition.



13%



75 cl



8°C service



Concrete egg ageing

## VINE & WINE

### Terroir

Clay & limestone - Organic wine - Côtes de Provence PDO

### Grape varieties

50% Grenache - 50% Cinsault

### Wine making process & ageing

Whole bunch pressing and extraction of the most delicate juices. Fermentation begins in stainless steel tanks and ends in concrete ovoid tanks. Aged on the lees in an ovoid concrete tank for a year and a half.

### Wine & food pairing

Salmon tartar with dill - Baked poultry and crunchy vegetables.  
Fresh cheese with dried flowers - Strawberry tart.



## SENSORY QUALITIES

### Nose



### Palate

Intensity

*Aromatic strength*



Complexity

*Aromatic richness*



Balance

*Flavours harmony*



Character

*Flavours intensity*



Length

*Aromatic persistence*

