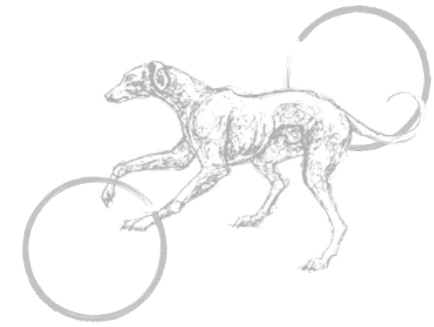




LA
MARTINETTE
— CHÂTEAU —



CHÂTEAU ROSÉ 2025

The spirit of the estate, with its purity, elegance and minerality.



13%



75cl - 150cl - 300cl



8°C service

VINE & WINE

Terroir

Clay & limestone - Organic wine - Côtes de Provence PDO

Grape varieties

47% Cinsault - 23% Grenache - 20% Rolle - 10% Syrah

Wine making process & ageing

Harvested at sunrise, direct pressing and vatting for temperature-controlled alcoholic fermentation. The wines are raked and then matured on fine lees for several months.

Wine & food pairing

Grilled red mullet & vegetables - Prawns with garlic & parsley.
Fresh goat cheese - Red fruit sorbet.



SENSORY QUALITIES

Nose



Palate

Intensity
Aromatic strength



Complexity
Aromatic richness



Balance
Flavours harmony



Character
Flavours intensity



Length
Aromatic persistence

