LA MARTINETTE
CHÂTEAU

ROLLIER ROSÉ 2025

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

13%

50cl - 75cl -150cl - 300cl

8°C service

VINE & WINE

Terroir

Clay & limestone - Organic wine - Côtes de Provence PDO

Grape varieties

30% Tibouren - 22% Cinsault - 20% Grenache - 14% Syrah - 14% 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*	★★★☆☆