



Château Bas

Pierres du Sud ROSE 2010

Coteaux d'Aix-en-Provence

The robe is clear, the nose is subtle, this rosé 2010 is made with new grape varieties, it's a new blend, it's a new experience for the future....

Grape Varieties

Syrah	35%
Rolle	12%
Counoise	25%
Mourvèdre	28%

Age of vines between 25 and 30 years.

Soil Limestone substratum with silty clay soils.

Viticulture

Trellised vines,
Short pruning in Royat cordon .
Permanent grass between vines.
No use of herbicides/pesticides.
Vines in third year of conversion in "organic agriculture".

Harvest

Machine harvested during the cool hours of the day when fully ripe.
Average yield: 40/45 hl/ha.

Vinification

Fully de-stemmed, the vinification is made in the respect of FNAB*'s specifications
Long maceration (6 hours) with skin, then "saignee",
Alcoholic fermentation at low temperature, Malolactic fermentation undesired.

Maturation

A few months on fine lees during the winter.
Bottled after blending at the end of winter.

Bottle

Traditional white Bordelais 750 ml
Natural cork 44x24 with logo
Capsule with logo

Production

10,000 bottles

Tasting notes

This wine is very subtle, with little reds berries, litchi, peach, rosewater aromas
The palate is well balanced.
To be served at: 13 to 14 °C.
Preferable to drink within the year, although it will keep quite well for two years.

Alcohol content 13 %

Sugar < 2g/l

Total acidity: 3,6g/l

*FNAB: Fédération Nationale de l'Agriculture Biologique
(National Federation of Organic Agriculture)

