

## Château de l'Aumérade 'Cuvée Marie Christine' Rosé, Cru Classé Côtes de Provence 2019



Elegantly styled, with aromas of pink grapefruit, fresh red berries with a hint of vanilla culminating in a refreshing finish. Provençal rosé at its best.

### Producer Note

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The Château de l'Aumérade is a 400 year old estate located in the heart of Provence. Originally belonging to the Aumerat family, the traditional Mas property dates back to the Renaissance period. In 1594, the Duke of Sully, Henry VI's finance minister, presented the Château with a Mulberry tree and Plane trees for their luxurious gardens, as a gift for supplying the Royal Court. In 1930, a young Henri Fabre and his wife Charlotte, fell in love with the Château de l'Aumérade, with its 300 hectares of estate vineyards and purchased it from the Aumerat family. The Château was designated as a Cru Classé when the Provence appellation was created in 1955, a system classifying the wine estate rather than the vineyard area. It is one of only 18 that still remain in the designation. The Château has been handed down through the family and is currently run by Caroline Demey.

### Vineyard

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The Cuvée Marie-Christine rosé is made exclusively from an 89 hectare Cru Classé parcel, located on the plains of Pierrefeu. The mineral rich terroir of red clay and limestone soils in this parcel provide good drainage and the vines receive a cooling ventilation from the salty Mistral winds blowing in from the sea just a few miles away. Château Aumerade holds the Haute Valeur Environnementale (HVE) certification, which officially recognises the environmental performance of winegrowers, including biodiversity conservation, plant protection strategies, managed fertiliser use and water resource management.

### Winemaking

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The harvest took place at the beginning of September and the grapes were immediately destemmed. The berries were gently pressed and the juice was carefully selected and cooled to 13°C. Following a static settling, fermentation took place at controlled temperatures of 15 to 18°C, in stainless steel tanks and lasted for 10 days. Racking and blending took place at the end of the year. The Cuvée Marie-Christine was named after Henri and Charlotte Fabre's first daughter and the unique bottle shape was designed by Charlotte Fabre, herself a talented artist. She was inspired by the work of Émile Gallé, who is considered to be one of the major forces in the Art Nouveau movement.

### Tasting Note

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A lovely pale powder pink hue, with refreshing aromas of grapefruit leading to succulent peach and apricot on the palate. Fruit forward and full, with a hint of spice, this elegant rosé has a refreshing acidity and a long finish.

### Grape

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Cinsault 35%, Grenache 35%, Syrah 30%



Winemaker:	Didier Mauduet
Region:	Provence
Sub region:	Côtes de Provence
Country:	France
Alcohol:	12.5%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	N/A
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5333519A
Case unit of measure:	6X75CL
Formats Available:	37.5cl, 75cl
Closure:	Nomacorc