

DOMAINE LA COURTADE

Les Terrasses Rosé 2024

RANGE NAME	Les Terrasses
WINE OF ORIGIN	Côtes de Provence, France
VINTAGE	2024
VARIETALS	Grenache Blanc, Cinsault, Rolle, Syrah, Tibouren
WINE TYPE	Rosé
WINE MAKER	Florent Audibert

VINEYARD NOTES

Grapes are harvested very early before sunrise in order to keep their freshness and to preserve them against oxidation. Each varietal is harvested separately when the maturity is optimal. The harvest started around August 18th and lasted until September 4th.

WINEMAKING NOTES

Slow and selective pressing is done upon arrival of the grapes. Juices are segregated to get the best and racked at low temperature. Traditional fermentation takes place in temperature controlled stainless steel vats. Blocking the malolactic fermentation allows for an unmasked expression of the Porquerolles terroir.

TASTING NOTES

Pale, yet luminous raspberry color, bouquet of ripe grapes, yellow peach, that evolve in the mouth to deliver intense aromas of citrus and lychee fruit. Rolle and Cinsault are the catalysts of the subtle alliance between Grenache and Mourvedre. Distinct salty finish coming out of this unique terroir.



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RESIDUAL SUGAR	0 g/L
PH	3.52
ALCOHOL	12 %
TOTAL ACID	3.33 g/L
BOTTLES PRODUCED	80000
BOTTLE SIZE	750ml
BOTTLES PER CASE	12