

Château Vessière

VIN DE LA VALLÉE DU RHÔNE



Name : Mas de Vessière Rosé

Vintage : 2023

Appellation : IGP Pays d'Oc

Grapes : 100% Black grenache

Alcohol level : 13%

Labels :



Organic since 2011
Biodynamics (Demeter) since 2021



In the vineyard

Vine pruning

"Cordon de royat" with 6 spurs with two eyes

Average age of vines

20 years

Average yield

60 hl/ha with 100% destemmed grapes

Soil

Typical Rhone with a clay-limestone subsoil and rolled pebbles on the surface



In the cellar

Maceration / Pressing

Direct pressing of grapes

Fermentation

Natural yeasts

Low temperature fermentation in stainless steel tanks

Ageing

3 months in thermoregulated stainless steel tanks

Free sulphites rate

30mg/L free sulphites



Organoleptic description

Color

Clear color with brilliant reflections

Nose

Citrus and red fruits

Palate

Light and fresh with citrus aromas, saline notes on the finish



Recommendations

Food pairing

Salads, vegetables or fishon BBQ, olives and tapenades

Storage

Keep at steady temperature between 10°C et 15°C

Service

Serve at 8-10°C to drink it chilled in order to fully appreciate it

Potential

1 to 2 years from its vintage



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