



HOSTELLERIE
DES VINS DE ROGNES



Chateau Cabanes Organic
AOP Coteaux d'Aix en Provence
*** Guide Hachette 2016**
Gold Medal – Paris 2015
15.5 Vins&Terroirs – Belgium 2016

Type: Still Rosé Wine, **Organic.**

Grape Varieties: 40% Grenache, 40% Syrah, 20% Cabernet Sauvignon.

Climate & Terrain: The vines are grown on the hills well exposed to the sun, Mistral winds and very little rain. The soil is calcareous, sandy, clayey and rich with limestone.

Vinification: The harvest takes place in September/October in the cool, early hours of the morning and the grapes are passed inside the exchanger harvest to be cooled. They are sent to a pneumatic press while protected against oxygen by nitrogen injection. Settling is for 1 week between 32° and 39°F. and racking and fermentation with selected yeasts is for 15 days. The juice is blended, filtered and stabilized in stainless-steel vats allowing all impurities still present to filter down before bottling.

Characteristics: Peach rosé color, expressive aromatic bouquet, fresh and fruity, lively refreshing flavor with white summer fruits notes. Perfect balance of tannins and acidity with a lively and generous citric finish.

Wine & Food Pairing: A perfect accompaniment to shellfish and seafood dishes. Also pairs well with white meat, lamb dishes, Asian food with spicy sauces.